



Starters

Burrata & Sun-Blushed Tomatoes (v) 10

on toasted sourdough

add 'nduja (non-vegetarian) 2

Smoked Trout and Crabclaw Meat 11

on sourdough with cream cheese, lemon and dill
may contain small pieces of shell

Black Pudding Bon-Bons 9

tomato chutney, salad

Soup of the Day (v) 7.50

baked baguette, butter

Crispy Cauliflower Wings (vg) 9

vegan black garlic mayo, chipotle sauce, salad

Sharing Trio of Dips (v) 12

hummus, black olive tapenade, beetroot tzatziki
served with baked bread

Sides

Patatas Bravas (vg) 8

bravas sauce, vegan black garlic mayo

add 'nduja (non-vegan) 2

Spring Veg with Herb Butter (v) 6.50

Caesar Salad with Anchovies 8

Padrón Peppers (vg) 6

Fries (vg) 6

Mixed Olives (vg) 5

Mains

Slow-Roasted Lamb Shoulder 25

dauphinoise potatoes, celeriac purée,
tenderstem broccoli, natural jus

Roast Corn-Fed Chicken Breast 22

confit shallots, butternut squash, parmentier
potatoes, crispy onions, natural jus

Voodoo Burger 17

handmade 7oz patty, brioche bun, cheddar, pickles,
tomato, lettuce, burger sauce, served with fries and slaw

Moving Mountains Burger (vg) 17

vegan brioche bun, vegan cheese, pickles, lettuce,
vegan black garlic mayo, served with fries and salad

Maple Soy-Glazed Salmon Fillet 19

glazed spring vegetables, toasted sesame seeds

Smoked Tofu Skewers (vg) 18

vegan black garlic mayo, chipotle veg, coriander rice

Deep-Filled Chicken and Leek Pie 20

herby mash, tenderstem broccoli, gravy

Desserts

Sticky Toffee Pudding (v) 10

banana, vanilla ice cream

Tarte Tatin (v) 9

vanilla ice cream

Vanilla Ice Cream (v) 6

raspberry coulis

Forest Fruits Sorbet (vg) 6

raspberry coulis

Please inform our staff of any dietary requirements before ordering. Please be aware that all dishes are prepared in a kitchen that handles gluten and nuts and we cannot guarantee that cross-contamination will not occur.

v - vegetarian | vg - vegan

A discretionary 10% service charge may be added to your bill - 100% of this goes to our staff.