

TAPAS 12-9

marinated olives (v+) (gf)	3.30
smoked pimento almonds and cashews (v+) (gf)	2.75
locally baked bread, confit garlic, olive oil (v+)	3.50
handcut chips, rosemary seasalt, aioli (v) (gf)	3.75
padron peppers, sumac seasalt, olive oil (v+) (gf)	4.00
broccolini, sweet soy, crispy shallots (v+)	3.50
green pea and parmesan arincini, mascarpone, rocket and walnut pesto (v)	5.25
silken tofu, green tea and spring onion broth, radish, crispy seaweed (v+) (gf)	4.95
crispy polenta, bravas sauce, aioli (v) (gf)	4.25
braised fennel, fried fennel, celeriac puree, burnt orange dressing (v) (gf)	4.80
harissa glazed halloumi, aubergine pickle, parsley, preserved lemon (v) (gf)	5.25
seared king prawns, chilli, ginger, lemongrass, lime	7.50
crispy fried salt and pepper squid, aioli	7.25
blonde ray wing, crushed hazelnut and caper butter (gf)	6.95
crispy fried seabass, chilli caramel, pineapple, asian salad	8.95
soft shell crab, tomato and cayenne pepper gazpacho	8.50
pulled lamb taco, pico de gallo, almond creme fraiche (gf)	6.95
24 hour pork shoulder, kimchi, soy peanuts	8.25
fennel sausage, chickpea dhal, yoghurt, coriander oil, almonds	6.50
serrano ham, compressed melon, mozzarella, walnuts (gf)	5.85

DINNER 5.30-9

thai red prawn curry, butternut squash, green beans, steamed rice, flatbread	15.95
hake, mussels, prawn and clam zupetta, toasted sourdough, aioli	16.95
grilled whole seabass, fennel, chicory and orange salad, gremolata (gf)	18.50
braised wild mushroom and goats curd tart, caramelized red onion, walnuts, sumac crisps (v)	12.95
crispy skin porkbelly, carrot cardamom puree, crab and green apple coleslaw, calvados jus (gf)	18.25
corn fed chicken breast, px sherry, blue cheese soft polenta, baby vegetables, croutons (gf)	15.95

please advise us of any allergies (v) = vegetarian (v+) = vegan (gf) = gluten free