

TAPAS 12-9

marinated olives (v+) (gf)	3.30
smoked 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
rocket, manchego, green grapes, de soto sherry dressing (gf)	3.50
sundried tomato and taleggio arancini, pesto (v)	5.95
cumin roasted cauliflower, tahini dressing, pomegranate and mint (v+) (gf)	4.95
pickled mushrooms, broccoli, bamboo shoot salad, sriracha lime mayonnaise (v+) (gf)	5.50
grilled asparagus, walnut cream, candied walnuts, fennel and watercress (v) (gf)	4.95
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
pan fried sea bream fillet, padron pepper salsa, crispy tortillas, chipotle mayonnaise (gf)	8.50
crispy fried sea bass, chilli caramel, pineapple, asian salad	9.25
grilled local sardines, rosemary, burnt lemon (gf)	6.25
spicy lamb, flatbread, carrot sesame and golden raisin salad, sumac labna	6.95
rolled pork belly, roasted apples, wholegrain mustard	7.95
fennel sausage, chickpea dhal, yoghurt, coriander oil, almonds	6.50
serrano ham, baby beetroots, fresh figs, goats curd (gf)	6.25

DINNER 5.30-9

thai red prawn curry, butternut squash, green beans, steamed rice, flatbread	15.95
grilled hake, mojo rojo, pickled octopus salad, squid ink crackle, watercress oil (gf)	16.95
grilled whole sea bass, baby courgette, new potatoes, samphire and capers (gf)	18.50
pumpkin dumplings, soba noodle salad, chinese vegetables (v)	12.95
cornish duck breast, beetroot, fennel and orange salad, star anise dressing (gf)	18.25
local lamb rump, truffled potatoes, broad beans, feta and mint, braised cavolo nero, jus (gf)	18.95

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