

tapas 12:00-21:30

marinated olives (v+) (gf)	3.30
roasted almonds and cashews (v+) (gf)	3.30
locally baked bread, confit garlic, olive oil (v+)	3.50
rosemary seasalt chips (v) (gf)	3.75
broccoli, sweet miso, sesame, soy peanuts (v+) (gf)	3.75
padron peppers, sumac salt (v+) (gf)	4.00
grilled halloumi, tomato salad, kalamata olives, rye croutons, gremolata (v)	6.75
pea, blue cheese and jalapeno arancini, chive mascarpone (v)	5.00
chickpea dahl, spiced pumpkin, yoghurt, almonds, coriander (v) (gf)	5.50
babaganoush, ras el hanout roasted cauliflower, hazelnuts, zhoug, pomegranate (v+) (gf)	5.85
green falafel, butterbean & chilli dip, watercress, pickled onion (v+) (gf)	5.25
seared king prawns, chilli, ginger, lemongrass, lime (gf)	7.50
crispy fried squid, lemon pepper, aioli	7.25
mackerel pate, pickled carrots, herb butter, sourdough toast	6.25
soft shell crab bao bun, asian pickles, sriracha mayonnaise, szechuan salt	8.95
grilled sea bream, capers, samphire, fennel, buttermilk, dill oil (gf)	8.50
crispy fried sea bass, pineapple, chilli caramel, asian salad	9.95
sticky pork belly, master stock, bok choy, nam prik (gf)	6.95
chorizo, new potato, manchego, chard (gf)	6.25
zesty meatballs, cavolo nero, chipotle relish, lemon and herb sauce (gf)	6.50
serrano ham, whipped ricotta, fig, rosemary honey, walnuts (gf)	7.25

dinner 17:30-21:30

thai red prawn curry, roasted butternut, green beans, rice, flat bread	15.95
roasted butternut, miso caramel, thai quinoa salad, turnip, peanut & sesame crumble (v+) (gf)	14.25
purple artichoke & pecorino tart, cherry tomatoes, courgette, lemon & herb creme fraiche (v)	14.25
duck leg, spiced celeriac & bacon lentils, burnt orange & butternut puree, pomegranate jus (gf)	16.50
local hake, crispy new potatoes, asparagus, salsa verde, sea herbs (gf)	14.50
whole roasted cornish sole, seaweed gnocchi, brown shrimp, dill butter	17.25

**if you have an allergy, please inform your waitress/waiter before ordering
the symbols are used as a guide and cannot prevent cross-contamination**

(v) = vegetarian

(v+) = vegan

(gf) = gluten free