

DINNER MENU

FRIDAY 1ST MARCH

5-10.30PM

Olives 5

Salted almonds 5

Padron peppers 9

Garlic & chilli bread, labneh 9

Veal sausage, tomato, chilli & mozzarella pizzata 15

Jerusalem artichokes, onions, pickled walnuts & Mrs Kirkhams 15

Tamworth pork, calcots, romesco, watercress & crackling 18

Sardines, aioli, olives & fennel 13/26

Baked polenta, King Oyster mushroom, Taleggio, wild leeks & hazelnuts 26

Monkfish, cauliflower, monk's beard, capers & bottarga 29

Yorkshire lamb, chickpeas, mint & red onion 31

Dexter beef, fried potatoes, cavolo nero & horseradish 110 (for 2/3)

Fried potatoes 7

Kale 7

Leaf salad 7

Hot chocolate pudding, crème fraiche & pistachios 10

Rhubarb & prosecco jelly, rhubarb ripple ice cream, almonds 10

Marmalade ice cream 8

Blood orange sorbet 8

Cheese 14

**We are now a cashless restaurant and are accepting card payments only.
We apply a 1 hour 45 minute turn time to all tables. If you think you will need longer, please ask a
member of staff and we will try to accommodate where possible.
Please let us know if you have any food allergies or special dietary requirement.**