



## Small Plates, Lunch & Dinner

Gordal olives £5.00

Salted almonds £5.00

Fried Gordal olives with whipped ricotta £6.00

Irish soda bread & salted butter £4.50

Cantabrian anchovies £9.00

Quail eggs with celery salt £4.00

Cream of cauliflower soup & soda bread £8.00

Charcuterie with manchego, pickles & bread £15.00

Pâté en croûte with wholegrain mustard & cornichons £12.00

Taleggio flatbread with thyme honey £10.00

Whipped burrata with caponata & crisp breads £10.00

Taramasalata with heritage radishes & onion seeds with bread £9.00

Butterflied fried sardines with tartare sauce £9.00

Plate of cold pork, pickled walnuts, blue cheese sauce & watercress £12.00

Roasted Jerusalem artichoke, wild mushrooms & truffle mash £19.00

Orecchiette with white crab, courgette, ricotta, chilli & garlic £25.00

Pork schnitzel, confit cabbage & charcuterie sauce £19.00

Whole lemon sole with mussels & curried cream sauce £26.00

Barnsley lamb chop with French beans, fried polenta & anchoïade £24.00

8oz dry aged onglet with bearnaise sauce, watercress & fries £26.00

8oz dry aged ribeye with bearnaise sauce, watercress & fries £34.00

16oz dry aged sirloin with bearnaise sauce, watercress & fries £60 for 2 to share

Fries £5.00

Crispy new potatoes with aioli £5.00

Seasonal vegetables £5.00

Mixed salad £5.00

Baked halloumi with spicy honey £8.50

