

SAMPLE SMALL PLATES

Served Thursday - Saturday 12pm - 3pm

Served Wednesday - Saturday, 6.00pm - 9.00pm

NIBBLES

Focaccia with balsamic, olive oil V 4

Marinated olives GF WF V VE 4

THE HUNTER

Chicken Breast, sweetcorn puree, asparagus, parmesan crisp 12

Fillet Steak, candied beetroot, tenderstem broccoli, beetroot jus, olive dust GF 18

Braised Lamb Tacos, mint yoghurt, kimchi, fresh coriander 11

Pork Chop, miso glaze, pineapple and tarragon slaw, crispy sage GF TDF 13

THE FISHER

Crispy Squid, Ink aioli, tomato, caper 10

Pan roasted scallops, roe mousse, basil glass, roasted red pepper salsa, basil oil GF WF 16

Pan roasted Sea Bass, tomato relish, sauce vierge, crispy potato GF WF DF 12

King prawn fritters, mint, tarragon, sriracha, toasted hazelnuts DF N 11

THE GARDENER

Mozzarella, sun dried tomato, dehydrated apple, wild nettle vinaigrette, toasted pinenuts V N 12

Roasted Tenderstem Broccoli, wild garlic pesto, parmesan, dukkah, lemon V GF 10

Spiced Halloumi, caponata, lemon yoghurt, toasted almonds V GF WF N 11

Harrissa Aubergine, tabouleh, crispy chickpeas, basil oil V VE DF 9

SIDES

Parmentier herb potatoes DF V VE 3.5

Seasonal greens WF GF V 4

Rocket & Parmesan salad V GF 3.5

DESSERTS AND CHEESEBOARD

Ice cream, chocolate and orange V, creamy strawberry V, pear and ginger VG, per scoop 2.2

Sticky Toffee Pudding, toffee sauce, vanilla ice cream V 8

Lemon Posset, mango, passionfruit, brocco granola v 7

Chocolate brownie, chocolate sauce, vanilla ice cream 7.5

Cheeseboard, Artisanal selection of British cheeses, seasonal accompaniments and homemade chutney GF V 12