



Dinner

6 - 10pm, Wednesday - Saturday

Kalamata olives	3.5
Marcona almonds	3.5
Spiced labneh	3.5
Focaccia & olive oil	3.5
Prosciutto, walnuts & honey	6
Kypros Dairy halloumi, green mandarin, sesame & date	6
Roast delicata pumpkin & smoked chilli aioli	7
Grilled radicchio, goats curd, hazelnuts & Jerusalem artichokes	7
Mozarella & pecorino arrancini with hot sauce	7
Pancetta & chestnut cream on toast	7
House cured salmon, labneh & seaweed kraut	7
Creamy king oyster mushrooms with polenta	9
Chargrilled chicken thighs, pancetta, mushrooms & puy lentils	10
Slow braised oxtail with prune & orange	14
Whole roast bream with pomegranates & walnuts	14
Purple sprouting broccoli & bagna couda	3.5
Roast potatoes	3.5
Juniper & orange red cabbage	3.5
Sticky date croissant bread & butter pudding	6
Affogato with butter shortbread	6
Poached quince, St Jude cheese & crisp bread	6