

## Starters

Nocellara Del Belice green olives \* (V) £3.5

Grilled padron peppers \* (V) £5

Artichoke hummus, harrisa, flatbread (V) £6.5

Parmesan & chickpea chips, pine nuts, basil mayo (V) £7.25

English asparagus, wild garlic velouté, herb crumbs, crispy shallots (V) £9

Moldon smoked salmon, jersey royal potato salad, crispy capers, toast £9

Jamon croquettes, aioli £7.25

Ham hock & black pudding terrine, sourdough, piccalilli £8.5

## Mains

Burrata, English heritage tomatoes, pesto, radish \* (V) £13

Korean jackfruit burger, kimchi, daikon, crispy shallots, sriracha mayo, skin on fries (V) £13

English asparagus, pea & broad bean risotto \* (V) or (V) (k) £13

Battered haddock, skin-on fries, tartare sauce, mushy peas (k) £15

Cornfed chicken breast, pumpkin purée, beets, deep fried egg, wild garlic velouté £15

Spicy Buffalo chicken burger, blue cheese, skin-on fries £13

Alma cheese beef burger, baconnaise, cucumber relish, skin-on fries (k) £13

Add Jalapenos £1, bacon, fried egg, avocado £1.5 each

**Grill** - Served with skin-on fries, salad, choice of sauces: blue cheese, peppercorn, chimichurri

35-day aged Galloway Rump \* £18.5

35-day dry aged HG Walters Ribeye \* £27

## Sides

Salad / Winter greens £3.5

Skin-on fries £4