



Dinner

Served from 18.00 until 22.30

Aperitif-Sipsmith dry gin (distilled in Hammersmith) & tonic

£6.45

Soup of the day	£4.75
Scottish rope grown moules marinières	£6.50/10.50
Caramelized red onion & British goat's cheese tartlet, beetroot relish	£6.50
Smoked haddock & leek gratin, poached egg, chives	£6.50
Duck liver parfait, spiced oranges & toast	£6.50
Merguez sausage, roast wild garlic & cannellini bean puree, harissa	£6.50
Enoki & oyster mushroom warm salad, radish, pickled Jerusalem artichoke & pistachio puree	£7.00
Smoked Scottish salmon, horseradish cream, caper berries, toast	£6.50

To share

Iberian charcuterie selection

Lomo embuchado, cabezada, chorizo, salchichón, sardinas, manchego, pickles	£8.00/15.00
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Fish stew

Cod, Sea bass, tiger prawns, mussels, clams, pink fir potatoes, crusty bread, rouille	For 1/For 2 £15.50/29.00
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Pembroke hog board

Crispy ribs, braised cheek, pork rillettes, crackling, sauerkraut, black pudding, & toast	£14.50
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Seared yellow fin tuna, soba noodle broth, pak choi, shiitake mushrooms, chilli, ginger, soy & lime	£16.50
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Spiced potato, chick pea, green beans, tomato & roasted red pepper stew, sour cream & flat bread	£10.50
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Beer battered North Atlantic haddock, hand cut chips, mushy peas, tartar sauce	£12.50
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Cassoulet of toulouse sausage, confit duck leg & kilvarock pork belly, haricot beans, smoked pancetta, rustic loaf	£14.50
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Suffolk corn fed chicken supreme, pearl barley risotto, baby leeks, thyme & black pepper dumplings	£13.50
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Munchkin pumpkin, roasted butternut squash, portobello mushroom, rainbow chard, swiss chard, salsify, tarragon vinaigrette	£11.00
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Braised oxtail, sweet potato & coriander mash, fried plantain	£14.00
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Pie of the day, seasonal greens	£12.50
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28 day dry aged Scottish rib eye, roast tomato, café de paris butter, watercress, hand cut chips	£18.50
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Our meat is traceable from farm to fork; our fish is sourced from sustainable stocks

Sides: Hispi cabbage, green salad, Italian leaf & datterino vine tomato salad, mash, green beans	£3.50
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Apple & plum crumble, custard	£5.50
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Treacle tart, clotted cream	£5.50
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Chocolate fondant, pistachio ice cream	£5.50
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Ice-cream & sorbets	£5.50
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Sticky toffee pudding, vanilla ice cream	£5.50
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English artisan cheese board, chutney, crackers	£8.75
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Affogato, toasted fruit bread, vanilla ice cream & Espresso	£3.50
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An optional 12.5% service charge will be added to the bill - all gratuities go to our staff

All dishes may contain traces of nuts