



AUTUMN / WINTER MENU

Our Small Plate dishes are designed to be shared - we recommend 2 to 3 plates per person.
All dishes are prepared to order and they are brought out as soon as they are ready.

WHILE YOU WAIT

Marinated olives // VE/GF // £4

Charcuterie // £5.5

Bruschetta funghi // V/VEA // £6

Sourdough // balsamic vinegar and oil // VE // £4

Calamari // garlic aioli // £6.5

Halloumi // hot honey sauce // V/GF // £8.5

SMALL PLATES

Winter salad // kale, squash, nuts, pomegranate, red cabbage, feta // V/VEA/GF // £8.5

Heritage carrots // honey, butter, garlic, thyme // V/GF // £6.5

Sautéed potatoes // garlic, herb, butter // V/GF // £6.5

Homemade spinach & ricotta ravioli // brown butter, crispy sage // V // £9.5

Charred cauliflower and chickpea curry // warm naan // VE/GFA // £9.5

Chorizo mussels // white wine, spicy cherry tomato sauce // GF // £13

"Fish and chips" // hake, seasoned potato, pea puree, curry sauce veloute // £14.5

Fish of the week // please ask your server

Greek stuffed chicken breast // feta, sundried tomatoes, olives, bacon, tarragon // GF // £14.5

Slow-braised oxtail // creamy parsley mash, red wine jus // GF // £14.5

Small plate steak // peppercorn sauce, asparagus, cherry tomatoes // GF // £14.5

Venison haunch // medium-rare, dauphinoise potatoes, wild berry sauce // GF // £14.5

TO FINISH

Cheeseboard // V/GFA // £13.5

Dessert of the day // £8

V = vegetarian // VE = vegan // GF = gluten free

VEA / GFA = vegan and gluten free options available - please speak to your server when ordering

We cannot guarantee an allergen free kitchen // Please make our staff aware of any allergies or intolerances