

Snacks

Gordal olives	£5
Smoked almonds	£4
Bread, whipped brown butter, honey	£6
Truffle and Gruyère palmiers	£8
Le Flamant gildas	£7
Chilli and curry leaf butter bean dip, pickles, flatbreads	£8

Small Plates

Calcot farm bresaola, fennel salami, pickled chillis	£12
Beef tartare, crisps	£14
Beetroot terrine, horseradish mascarpone, pickled shallots, pistachio cracker	£12
Trout pastrami, celeriac remoulade, rye bread	£13
Whipped chicken liver parfait, cranberry Szechuan gel, rye toast, blackberry	£14
Lobster croquettes, smoked dulse aioli, dill gremolata	£15

Larger Plates

Sesame glazed pork belly, bbq scallop, butternut puree, sautéed sprout, hazelnut jus	£30
Poached cod, Urid dahl, tomato fondue, cumin cracker	£28
Roasted squash, herb spätzle, ricotta, crispy sage, pine nuts	£26

Sides

Crispy sprouts, apple glaze, bacon crumb, parmesan	£7
Dauphinois potatoes	£9

Please make a member of staff aware of any allergies
An optional service 13.5% charge will be added to your bill