

DINNER

To Start

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| Warmed olives | 8 |
| Pumpkin seed and treacle sourdough with whipped olive oil (vv, nf) per slice | 4 |
| Southern fried cauliflower bites with kimchi and fermented hot sauce (vv, nf) | 12 |
| Roast pumpkin soup with onion bhaji and porcini powder (vv, gf, nf) | 17 |
| Chargrilled octopus on smoked almond skordalia with chorizo vinaigrette, orange & purple basil (gf) | 20 |
| Slow cooked lamb shoulder, roasted beetroot carpaccio, whipped feta, pickled walnut vinaigrette (gf, df*) | 20 |

To Follow

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| Crispy parmesan polenta cake, buffalo mozzarella, pine nut pesto, sautéed oyster mushrooms, sprouting broccoli (gf, v) | 30 |
| Risotto of pearl barley and rosemary, charred baby leeks in hazelnut butter, caramelised onions, parsley oil (vv) | 29 |
| Confit duck leg on ham hock braised white beans, golden raisin and brussel leaf salad (df, nf, gf*) | 37 |
| Pan fried white fish with pickled grapes, fennel, sautéed prawns and smoked fish roe finished with a shellfish bisque (nf, gf, df) | 38 |
| Smoked beef fillet, sautéed spätzle with over the moon goat blue cheese, celeriac cream, salsa verde (nf) | 42 |
| Fries with aioli (gf*, df, nf) | 4.5 |
| Salad of rocket, pear, blue cheese & walnuts in a balsamic dressing (gf, v, nf*, df*) | 10 |
| Seasonal vegetables | 10 |

vv= vegan, v= vegetarian, gf= gluten free, gf*= available as gf, nf = nut free, df = dairy free

Olive.