



Tuesday 13th February

2 COURSES £19.50 || 3 COURSES £25

Almonds £4

Crumbled rye sourdough, raw butter £2

Coppa, Sopressa, Salsiccia del Vastese £12

Truffled potato croquette £4

Crozier Blue custard, beetroot, walnut £5

Smoked cod roe, pickled onion, citrus £5

Chicken liver & foie gras parfait, pig skin, black truffle £15

STARTERS

Grilled hispi cabbage, Meyer lemon, goat's cheese

Devon crab bisque, radish, oyster mayonnaise

Potted shrimp, toast (£7.50 supplement)

Swalddedale lamb, anchovy, sea beet

MAIN COURSES

Swede, goat's curd, chicory, honey, seeds, pickled walnut

Cornish pollack, brown shrimp, cucumber, capers, dill, monk's beard

Mangalitza pork, Roscof onion, smoked pork sauce, fermented ramson

Middle White pork chop

Belted Galloway onglet

SIDES

Confit potatoes £5.50 || Bitter leaf salad £4.50

SAUCES

Green sauce || Pickled walnut & shallot - all £3

DESSERTS

Seville orange & pistachio tart

Chocolate mousse, salted caramel, nuts

Capezanna olive oil ice cream

If you have any allergies or require information on any allergens relating to dishes on our menu please ask a member of the team for more information