



LUNCH

Thursday 14th March

2 COURSES £22 || 3 COURSES £26

SNACKS

Chorizo £4

Herring tails, burnt apple £4

Lamb croquettes, wild garlic mayonnaise £4

Smoked cod's roe, cured egg yolk £8.50

Duck liver parfait, black truffle, crumpet £14

Brill head & collar £12

STARTERS

Carrot, smoked garlic honey, buffalo ricotta, fennel, walnut

Monkfish liver, smoked eel, burnt apple, bacon

Duck rillettes, mustard cress, toast

Middle White pork & pistachio terrine, cornichons

MAIN COURSES

Hispi cabbage, white bean, romesco, confit lemon, wild garlic

Brixham brill, saffron aioli, rainbow chard

Middle White chop

Belted Galloway mince on dripping toast

Belted Galloway onglet 200g (£5 supplement)

SIDES

Butter head lettuce, tardivo, preserved lemon, Old Ford £6

Purple sprouting broccoli, olive, golden raisin, breadcrumbs £5

Confit potatoes £5.50

DESSERTS

Boozy prune ice cream

Burnt meringue, rhubarb, lemon, brown butter

Sticky date sponge, butterscotch, Jersey cream

Oglesfield, crackers, grape jelly