



DINNER
Monday 15th April

SNACKS

- Salsiccia del Vastese £4
- Mangalitza croquettes, wild garlic mayonnaise £4
- Middle White heart, brown butter £6
- Duck rillettes, pickled rhubarb, mustard cress £7.50
- Buffalo mozzarella, olive oil, sea purslane £8.50
- Smoked cod's roe, cured egg yolk £8.50
- Swaledale ribs, chipotle £3

STARTERS

- Carrot, smoked garlic honey, Gorgonzola, fennel, walnut £10
- Brixham mackerel, smoked eel, artichoke, shallot, radish, monk's beard £14
- Curried Devon crab, peanut, coriander £14
- Middle White pork & pistachio terrine, cornichons £9.50

MAIN COURSES

- Hispi cabbage, white bean, romesco, confit lemon £18
- Thornback ray, brown butter, capers, lemon £23
- Cornish monkfish, new season asparagus, wild garlic £28
- Aylesbury duck, chicory, orange, Parmesan, breadcrumbs £24
- Swaledale lamb, calcot onion, celeriac, ramson £28

CHOPS

- Tamworth 400g £32
- Swaledale Barnsley 375g £32

STEAKS

- Luig sirloin 400g £48
- Highland bone-in ribeye 850g | 950g £84 | £94

SIDES

- Kale, nettle pesto, seeds & oats £5
- Purple sprouting broccoli, Caesar, breadcrumbs £5.50
- Confit potatoes £5.50