



LUNCH

Monday 15th April

2 COURSES £22 | 3 COURSES £26

SNACKS

Salsiccia del Vastese £4

Mangalitza croquettes, wild garlic mayonnaise £4

Buffalo mozzarella, olive oil, sea purslane £8.50

Smoked cod's roe, cured egg yolk £8.50

STARTERS

Carrot, smoked garlic honey, Gorgonzola, fennel, walnut

Wild garlic soup, pickled shallot, radish

New season asparagus, brown butter hollandaise (£6 supplement)

Duck rillettes, pickled rhubarb, mustard cress, toast

MAIN COURSES

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

Thornback ray, saffron aioli, rainbow chard, scallop roe

Middle White chop

Swaledale faggots, mash, sage, capers

Belted Galloway mince on dripping toast

Belted Galloway onglet 200g (£5 supplement)

SIDES

Kale, brown butter, capers £5

Purple sprouting broccoli, Caesar, breadcrumbs £5.50

Confit potatoes £5.50

DESSERTS

Treacle tart, creme fraiche

Rhubarb Eton mess, brandied almonds

Banana bread, salted caramel, hazelnuts

Oglesfield, crackers, fig & walnut chutney