

SAMPLE MENU – NOVEMBER 2023

Snacks

Sourdough, Rapeseed Oil, Minus 8 Vinegar £5

Porthilly Oysters, Shallot Vinegar, Lemon, Tabasco £4 each / £20 for 6

Saffron Arancini, Truffle Mayonnaise £5

Popcorn Chicken / Tofu, Hot Sauce, Ranch Dressing £6

Crispy Buffalo Cauliflower, Spring Onion £5

Nocellara Olives, Rosemary & Lemon £4

Starters

Jerusalem Artichoke Velouté, Hazelnut, Pear, Bath Blue Beignet £12

Wreckfish Cake, Gochujang Mayonnaise, Poached Egg £14

Teriyaki Cauliflower Mushroom, BBQ Sweetcorn, Green Onion, Almond Milk £13

Teriyaki Mackerel, Cucumber, Wasabi, Puffed Rice £13

Chicken Liver Parfait, Spiced Quince, Bitter Leaves, Toasted Brioche £14

Crapaudine Beetroot, Whipped Feta, Tarragon £12

Nduja Mussels, Cream, Fish Stock, Herbs £12/£24

Salad of Cornish Crab, Lime, Sour Apple, Basil £15

Mains

Seared Brill, Warm Tartare Sauce, Crushed Potatoes, Sea Herbs £39

Vegan Burger, Smoked Vegan Cheese, Roast Onion, Fries £19

BBQ Squash, Burrata, Harissa, Spinach £24

BBQ Hispi Cabbage, Feta, Crispy Onion £16

Made-Well Farm Double Patty Burger, Cheese, Roast Onion, Fries £18

Lamb Rump, Pressed Belly, Roscoff Onion £36

Made-Well Farm Fillet Steak, Salad, Fries, Bearnaise £50

Spatchcock Chicken Crown for 2, Lebanese BBQ Glaze £38 (45 mins)

Côte de Boeuf for 2, Bearnaise, Crispy Onion £7.30 per 100g (45mins)

Sides

Fries £4

Triple Cooked Chips £5

Mid Potatoes, Herbs, Butter £6

Kale, Herb Pesto £4

Charred Broccoli, Roast Garlic Mayo £5 Green Beans, Crème Fraîche, Almonds £5 Mackerel Caesar Salad £6 Lebanese Couscous Salad £6