

Lunch

Get started

Bread board, salted butter 2.

Specially marinated Spanish olives 3.

Warm bread, olives, Lincolnshire poacher, pickles 8.

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Small plates:

3 Plates @ 15.

4 Plates @ 20.

Black pudding scotch egg, beetroot slaw 6.

Slow cooked pork shoulder, Korean glazed cabbage, peanuts 6.

Salt and pepper squid, squash, almonds, chilli, buttermilk 6.5

Crispy duck nuggets, apricot, celeriac remoulade, hazelnuts 6.5

Roasted beets, pearl barley, goats cheese, walnut dressing 5.5

Haggis on toast, buttered spinach, fried hen's egg 6.5

Spiced butternut squash soup, sage oil, pumpkin seeds 5.5

Whipped smoked mackerel, pickled cucumber, dill, apple, crispy chicken skin 6.5

Salt hake fritters, sriracha mayo, burnt lime 5.5

Spiced red wine pear, fig, blue cheese, pecans, celery 6.5

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Big plates:

Beer battered hake, tartare sauce, crushed garden peas 10.5

Pearl barley risotto, poached hen's egg, foraged mushrooms, gremolata 10.5

8oz. rib-eye/fillet, fat cut chips, peppercorn sauce 19.5/26.

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Afters:

Dark chocolate fondant, pistachio ice cream, honeycomb 6.5

Hand made ice cream and sorbet 5.5

Sticky date sundae, salted caramel ice cream 6.5

British cheese, grapes, chutney, crackers 7.5