



Sharing

Charcuterie Board 9/18 * Cheese board (V) 9/18 * Bread and dips (V) 7

The Beginning

Pressed HAM HOCK, apple and pear chutney, sourdough toast (GF available) 8.5

Blow torched chili PRAWNS, garlic, coriander and lime (GF available) 9.5

Spiced LAMB meatball, tzatziki, pickled cucumber 8.5

St. Tolas GOATS CHEESE pastilla, wild honey rocket, toasted hazelnuts (V) 9.5

Sides

Roasted Baby potatoes with chorizo 4.50

French beans with almond nut butter (V) 4.50

Super salad (V) 5.50



The Middle

Roasted CHICKEN supreme, raz el hanout, spiced aubergine, smoked hummus, marinated chickpeas, harissa aioli (GF) 19

Dry aged ribeye STEAK, confit shallot, fondant potato, fine beans, beef jus (G) 24 (add prawns +3)

Panfried COD, asparagus, peas, smoked bacon, roast garlic, baked potato mousse 22

Super food SALAD with buckwheat and hazelnuts 8/15

Pappardelle PASTA, mascarpone, truffle, Portobello mushroom, baby spinach, aged parmesan (V) 18

Sweet

Blackberry and apple CRUMBLE with toasted hazelnuts and vanilla ice cream 7.50

White chocolate and raspberry BRÛLÉE 8

Warm nutty BROWNIE with vanilla ice cream 8

P61 ICE QUEEN with pumpkin seed oil 7

