

## Dinner Specials available all day Weds & Thurs, 3-6pm Fri & Sat

One small plate and one main plate for £25 Add dessert for £5

Small Plates - as a starter or tapas style to sha	re
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Sweetcorn elote off the nusk, lime crema, corlander, crumbled feta (v, ve available)	0
Roasted hispi cabbage, harissa & pomegranate butter, smoked almonds, pink pickled onions (gf, ve)	8
Gin + tonic cured salmon rillette, picked cucumber, wild garlic mayo, toasted bread	12
Buttermilk fried chicken, chilli glaze & hazelnuts (ve - oyster mushroom available)	11
Sicilian style crispy baby calamari, capers, sun-dried tomatoes, olives, lemon	12
Garlic parmesan chicken wings, confit garlic butter  Main Plates  Organic corn fed half chicken, crispy potato & green bean salad, parsley ranch dressing (gf)	10
Spicy cod & chorizo white bean spanish stew, rosemary polenta chips	22
Steak 'on toast', 60z flat iron steak on toast, green mojo & charred lettuce	18
Stuffed aubergine, ratatouille, miso pesto houmous, feta, flowers (v, gf, ve available)	16
Crispy confit duck leg, braised spring leeks, peas & pearl barley, pan sauce	19
Thai green mussels, prawn crackers, toasted coconut & coriander (gf)	20
Classic "8 hour" spaghetti bolognese, aged parmesan	17
Homemade spaghetti, wild mushroom cream sauce, spinach, wild mushrooms, aged parmesan (v)  Seriously special	17
Lobster bisque and fresh crab spaghetti, king prawns, fresh mussels, parmesan	25
12oz sirloin steak on the bone, confit garlic roasted vine tomatoes, garlic & thyme salted chips, peppercorn sauce, house bonemarrow butter (gf)	35
Ossobuco - WAGYU x Angus braised shin with saffron risotto (gf)	30



## Sides & Bar Snacks

Plain Fries (ve, gf)	4
Truffle and parmesan fries (v, gf)	5
Tenderstem broccoli, lemon dressing, hazelnuts (ve, gf)	5
Green bean & parsley ranch salad (v, gf)	5
Eils' olives (the best you'll ever eat)	6
Smoked almonds (ve, gf)	6
Toasted bread basket, flavoured butter (v)	6
Cured chorizo bites	6
"Chef's Snack" - toasted sourdough, flavoured butter, olives, cured meat, house pickles	10
Desserts	
Chai panna cotta, fresh mango, toasted coconut	8
Chocolate mousse, honeycomb, chocolate soil, raspberry (v, gf)	8
Rum-marinated pineapple, lime coconut yoghurt, mango, chocolate crumb (ve)	8
Baked cheesecake, champagne infused English rhubarb, edible flowers (v)	8
Raspberry ripple ice cream, ginger biscuit crumb (v, gf available)	4
Post Dinner Drinks	75m
Naudé Natural Sweet, Mouvédre	12
Jordan, Mellifera	12
Cockburns Fine Ruby Port	9