

\Diamond on arrival \Diamond

Glass of Prosecco

Nocellara Olives (ve,v,df,gf)
BBQ Garlic Sourdough w/ Confit Garlic & Parsley Toum (ve,v,df)

♦ SHARING SMALL PLATES ♦

Tandoori Chicken Wings Mango & Mint Raita, Coriander, Pink Onion & Cucumber Salad (gf)

Sobrasado Scotch Eggs Beetroot & Apple Relish

Spring Onion & Pistachio Dip Green Chilli & Coriander Oil, Sweet Onion Flatbreads (ve,v,n,df)

Blood Orange Salad Charred Red Peppers, Sweet & Salted Almonds, Parsley (ve,v,n,df,gf)

♦ MAINS ♦

Sicilian Spatchcock Chicken Rosemary Chips, Rocket, Whipped Feta, Burnt Lemon (gf)

Overnight Pork Belly Apple & Chesnut Tracklement, Black Pudding & Savoy Cabbage, Cooking Juices

Charred Cod Loin Avocado & Caper Butter, Lemon & Basil Braised Sprouting Broccoli (gf)

Beetroot & Fig Crostata Whipped Goats Cheese, Lemon & Chervil Red Cabbage Salad (v)

'Malloy's' 300g Dry Aged Bone-In Sirloin Chips, Garlic Mushrooms, Miso & Marrow Butter (£4 SUPP) (gf)

Blackened Aubergine Tomato Jam, Strained Yoghurt, Spiced Hazelnuts, Preserved Lemon (ve,vn,df,gf)

♦ PUDDINGS ♦

Sticky Toffee Winter Pudding Salted Toffee Sauce, Date & Tea Whipped Cream (v)

Hazelnut Bakewell Berry Ice Cream (v,n)

Vegan Espresso Crème Caramel Pistachio Biscotti (ve,v,n,df)

Mini Dark Chocolate & Salted Caramel Pot Lemon & Ginger Nut, Caramalised Buckwheat (ve,v,df)

'Rennet & Rind' Cheeses Candied Fruit Bread, Beetroot & Apple Relish, Grapes (£3 SUPP)

£45 PER PERSON

10% Service added to all Bills. No Split Bills. One Card Payment per Booking.

Menu subject to minor change.





