



2 courses - £20 per person  
3 courses - £25 per person

## SIGNATURES & CLASSICS

<b>Sloe Down Gin</b> Sipsmiths sloe gin, crème de mure, apple juice, lime	<b>13</b>	<b>Lady Didsbury's Thyme</b> Sipsmith barley vodka, lime juice, thyme syrup, Taittinger	<b>14</b>	<b>Crystal Clear</b> Grey goose poir, St.Germain, lemon juice, Bottega white gold	<b>12</b>
<b>Paloma's Faith</b> Patron silver, Pamplemousse de rose, grapefruit juice	<b>12.5</b>	<b>Springbank's Garden</b> Bloom gin, Edinburgh rhubarb gin, liquor de rose, camomile	<b>12.5</b>	<b>Freya'd Nerves</b> Freya birch spirits, aperitivum bitters, orange	<b>12</b>

## NIBBLES

<b>Artisan Bread</b>	<b>3.50</b>	<b>Root vegetable crisps</b>	<b>3.50</b>	<b>Whitebait</b>	<b>3.50</b>
<b>Peri peri olives</b>	<b>4.50</b>	<b>Blue cheese bon bons</b>	<b>3.50</b>	<b>Pork Popcorn</b>	<b>3.00</b>

## TO COMMENCE

## TO FOLLOW

## TO FINISH

<b>Cauliflower</b> Gnocchi, toasted cheddar	<b>Lamb</b> spring greens, smoked grain, ewes cheese	<b>Rhubarb &amp; custard</b> pistachio, hibiscus
<b>Mackerel</b> apple, sourdough, cockle	<b>Sea Trout</b> carrot, mussel, blood orange	<b>Carrot millefeuille</b> cardamom, walnut, creme fraiche ice cream
<b>Chicken liver parfait</b> cep puree, pickled mushroom	<b>Duck</b> (£5.95 supplement) grape, celeriac, chicory	<b>Malted Toffee Pudding</b> Malteaser, malt, Banana
<b>Pig cheek</b> (£2 supplement) celeriac, truffle, pear	<b>Spring salad</b> asparagus, parmesan, pink peppercorn	<b>Three cheese from the British Isles</b> (£4.00 Supplement) jelly & sourdough crackers

## BITS & BOBS

<b>Skinny Fries</b> nude / creole / smoked seasoning	<b>4.50</b>	<b>Roasted roots</b>	<b>4.00</b>	<b>Caesar salad</b>	<b>4.00</b>
<b>Mashed Potato</b> parmesan, onion, thyme	<b>4.50</b>	<b>Greens</b> garlic & chilli	<b>4.50</b>	<b>Green salad</b>	<b>4.00</b>

## GLASS OF WINE

REDS	175ml	ROSE	175ml	WHITE	175ml
Cave de Masse Rouge, France	6.5	Blevins Pinot Gregio Rose	7.5	Cave de Masse Blanc, France	6.5
Short Mile Bay Shiraz, Australia	7	to Delle Venezie		Short Mile Bay Chardonnay, Australia	7
Vina Real Rioja Crianza, Spain	9			L'Arisocratico Pinot Gregio, Italy	9
Puro Organic Malbec, Argentina	11	La Colline aux Lavandes rose le vins,	8.5	Vavasour Sauvignon Blanc, NZ	9
En Rebellion Pinot Noir, France	9	Mediterranee, Jean-Luc Colombo		Adrien Marchal Sancerre, France	12

Please ask a member of the team if you have a food allergy and/or intolerance. A full allergen menu is available on request.

We trust you'll be delighted with the service and if so, a 10% discretionary service charge will be added to your bill

