

## Small plates

Served Friday and Saturday 12 - 3pm

- Mixed marinated olives, House focaccia and sourdough (vg) (gfo) 6
- Smashed white beans, roasted garlic, citrus oil, sourdough (vg) (gfo) 5
- Fried chipirons & calamari, lemon aioli, dressed rocket 7.5
- Meatball marinara, parmesan, rosemary & sea salt focaccia (gfo) 7.5
- Mature Cheddar & fried shallot croquettes, onion seed & tomato ketchup (v) 6
- Salt baked beetroot arancini, garden pea & lovage, herb oil (v) (gf) 7
- Panko chicken thigh, katsu, kimchi 8
- Heritage tomato and pickled shallot (vg) (gf) 4
- Lemon and rapeseed dressed leaves (vg) (gf) 3.5
- Seared fillet of mackerel, black olive butter, cherry tomatoes, watercress & rocket 8
- Cured meats, sourdough, balsamic reduction (gfo) 8
- Korean fried cauliflower, kimchi, toasted sesame (vg) (gf) 7
- Burrata, caramelised fennel, red wine syrup (v) 8
- Dry-Aged 8oz Rump Steak, sautéed jersey royal potatoes, dressed leaves,  
mustard & brandy cream (gf) 20

Please inform us of any dietary requirements

A discretionary 10% service charge is added to parties of 5 or more