

ALL DAY MENU

NIBBLES

OLIVES (V)	£3
BREAD & TAPENADE (V)	£3.5

SMALL PLATES

SOUP OF THE DAY (V)	£4.5
Fresh Bread	
PORK BELLY LOLLIPOPS (NCGI)	£6.5
Bourbon Glaze, Chive & Sour Cream Dip	
BLACKENED SALMON (NCGI)	£7
Pickled Fennel & Coconut Broth	
MONKFISH FRITTERS	£7.5
Deville Tartare	
DUCK PASTIES	£7.5
Plum Sauce	
FRIED QUAIL (NCGI)	£7.5
Smoked Salt	
SEABASS BAJA TACO	£7.5
Crisp Slaw & Spicy Mayonnaise	
CAULIFLOWER TEMPURA (VG)	£6
Katsu Mayonnaise & Pickled Cabbage	
SALT & CHILLI SQUID	£7.5
Lime & Chilli Mayonnaise & Asian slaw	

MAINS

SHORT RIB SLIDERS	£12.5
Brioche Bun, Pickled Cabbage, Irish Cheddar & Fries	
FRIED CHICKEN SANDWICH	£12.5
Asian Salad, Kimchi Mayonnaise & Fries	
SUGAR PIT CURED	
PORK LOIN (NCGI)	£16.5
Charred Hispi Cabbage, New Potatoes & Red Wine Jus	
ROAST CHICKEN SUPREME (NCGI)	£16.5
Pommes Anna, Caramelised Onion Purée, Roast Heritage Carrots & Red Wine Jus	
TEXTURES OF CARROT (VG)	£11.5
Textures of Local Heritage Carrots with Wheaten Crumb	

TO SHARE

CHARCUTERIE PLATTER	£15
Selection of Artisan Meats served with Olives, Artichokes & Grilled Sourdough Bread	
CHEESE PLATTER (V)	£14
Selection of Local & European Cheeses, served with Grapes, Pear & Lime Chutney & Grilled Sourdough Bread	
MEZZE PLATE	£18
Chef's selection of Cured Meats & Cheeses, served with Olives, Hummus, Marinated Artichokes & Grilled Sourdough Bread	

SIDES

FRIES	£4
PARMESAN FRIES	£5
HOUSE SALAD	£4

DESSERTS

CHOCOLATE BROWNIE	£6
Salted Caramel Sauce & Vanilla Ice Cream	
VANILLA PANNA COTTA (NCGI)	£6
Blackberry Soup & Macerated Blackberries	
BISCOFF CHEESECAKE	£6
Toffee Sauce & Fresh Cream	