

SNACKS

House bread with chicken butter	4
Devon Crab on toast	6
Olives, Anchovies, Padron peppers <i>(gf)</i>	6
Chicory, Pear, walnut & Cotswold Blue <i>(gf)</i>	7
Mac N Cheese Arancini, Truffle <i>(v)</i>	7.5

CHARCUTERIE

Suffolk Chorizo	7
Rabbit Rillettes	7
Dorset Merghez	8
Sage & Mustard Salami	7
Islington Saucisson	7

Selection of three served with gherkins, olives, relish, pickles & house bread *(gf)* 18

PLATES

Roasted Red Pepper, Sweet Potato, Coconut Milk Soup <i>(v)(gf)</i>	6
Crispy Baby Squid, Burnt Chilli Mayo <i>(gf)</i>	8.5
Lamb Croquettes, Parsley Aioli	9
Pork Belly, Burnt Apple Sauce	9
Chilli Chicken Strips	10
Mussels, Stout, Tarragon, Cream <i>(gf)</i>	11
Tandoori Haloumi, Rosti, Spinach, red Onion, Chilli <i>(v)(gf)</i>	12
Vegan Platter, Hummus, Roast Carrots, Smashed Avocado, Sweet Potato Fries, Olives, Roasted Padron Pepper <i>(v)(gf)</i>	14
Duck Leg, Braised Puy Lentils, Roast Carrots <i>(gf)</i>	15
Rabbit, Oyster Mushrooms, Pancetta, Mustard <i>(gf)</i>	16
8oz Grilled Flat Iron Steak, Fondant, Greens, Garlic Butter <i>(gf)</i>	16

Dessert

A Little Chocolate Pot Sundae, Chantilly Cream	7
Poached Rhubarb, Orange Sorbet <i>(gf)</i>	7
Burnt Cheesecake, La Vina Bar	7

CHEESE

Oxford Blue	6
Cornish Yarg	6
Ashlynn	7
Mary Hill Green	7

Selection of three 15 *(gf)*

Due to our use of freshly prepared ingredients some dishes are subject to change