



SMALL PLATES

Soup of the day £5⁹⁵
house bread, flavoured oils

Mushrooms and asparagus on toast £5⁹⁵
truffle and rosemary oil, toasted ciabatta

Patatas bravas (gf) £4⁹⁵
fried potato, tomato sauce, parsley

Marinated olives (gf) £3⁹⁵
basil and olive oil

House breads £5⁹⁵
flavoured oils and red onion jam

MAINS

Wild mushroom and spring onion risotto (gf) £12⁹⁵
pickled walnuts, persillade dressing

Thai noodle soup £11⁹⁵
satay broth, noodles, pak choi, coriander

Orzo pasta, tomato and courgette salad £11⁹⁵
vine ripened tomatoes, basil dressing

Charred field mushroom and avocado burger £11⁹⁵
cos lettuce, sliced tomato, skin on fries

DESSERTS

Chocolate brownie (gf) £5⁹⁵
chocolate sauce

Apple and fruit crumble (gf) £6⁵⁰
oat and pistachio crumble, berry sorbet

Fresh fruits and sorbet (gf) £6²⁵
berry compote

(gf) GLUTEN FREE

PLEASE NOTE: MOST OF OUR DISHES CAN BE ADAPTED TO BE GLUTEN FREE, PLEASE ASK STAFF

NUTS, ALLERGIES AND DIETARY REQUIREMENTS: WE REGRET WE CANNOT GUARANTEE OUR FOOD PRODUCTS ARE TOTALLY NUT FREE. SOME OF OUR DISHES CONTAIN NUTS AND OTHER DISHES MAY CONTAIN NUTS OR NUT TRACES. IF YOU HAVE ANY ALLERGIES OR SPECIAL DIETARY REQUIREMENTS PLEASE CONSULT A MEMBER OF STAFF AND ASK TO SEE OUR RECIPE BOOK DETAILING ALL THE INGREDIENTS WE USE IN OUR DISHES. IF YOU ARE IN ANY DOUBT, PLEASE SELECT ANOTHER DISH FROM OUR MENU.