

# Food

---

## Bites

Antipasto board; Italian cured meats, British cheeses, quince, olives, nuts, sourdough			21
Grilled sourdough (ve*, gf*)	3.5	Nocellara del Belice olives (ve, gf)	4
Truffle mixed nuts (v, gf)	4	Padron peppers (ve, gf)	6
Chips, aioli, paprika salt (ve*, gf)	5		

## Plates

Freekeh tabbouleh, butternut squash, kale, ricotta, almonds, pumpkin seeds (v)			9.5
Burrata, blood orange, radicchio, hazelnuts, capers, honey mustard dressing (v, gf)			10
Roasted cod, tomato, black olives, anchovies, capers (gf)			9.5
Seared scallop, curried cauliflower purée, onion bhaji			11.5
Braised ox cheek, pickled walnuts, creamy mash, cavolo nero (gf)			13.5
Baked gnocchi, mixed wild mushrooms, delicata pumpkin, spinach, parmesan, feta (v)			12.5
Beetroot falafel, goat's cheese stuffed pepper, rose harissa hummus, sesame seeds (v)(gf)			9
Sicilian caponata, baby artichoke, vegan feta, pine nuts, rocket (ve, gf)			10
Rose harissa marinated lamb rack, spiced aubergine, baby leeks (gf)			13.5
Prawn and crab croquettes, piquillo pepper			8.5
Chorizo, red pepper stew, saffron aioli (gf)			10

Our plates are designed for sharing. We recommend 2-3 per person.

## Sweet

Chocolate fondant, honeycomb ice cream, chocolate sauce (v)			8
Plum and blood orange posset, coconut cream, almond crumble (gf, ve)			8
Affogato, vanilla ice cream (v, gf)			5

Please speak to us if you have any dietary requirements or allergies; we are happy to accommodate.

(v) = vegetarian (ve\*) = vegan option available (gf) = gluten free (gf\*) = gluten free option available