

SNACKS

Gordal Olives, Gremolata 4 GF VG

'Nduja Arancini, Yuzu, Crème Fraiche 3.2

Sourdough Focaccia 4.2

+Roast Tomato + Miso VG

+ Black Garlic Amino Butter V

ROASTS

Salt Marsh Lamb Rump 19

Pressed Lamb Breast, Green Harissa

Hereford Cross Sirloin 19.5

Braised Oxtail, Horseradish Crème Fraîche

Middle White Pork Belly 17.5

Black Pudding, Rhubarb + Ginger Sauce

Smoked Maple Celeriac 14.5 V

Roast Apple + Miso Onion

Whole Roast Chicken 45

Smoked Chicken Wing Jus, Pistachio + Apricot Stuffing



ALL SERVED WITH

Smoked Garlic Roast Potatoes GF V

Carrot + Beetroot GF VG

Purple Sprouting Broccoli GF VG

Charred Onion Purée GF VG

Yorkshire Pudding V

Red Wine Gravy GF VG

ADDITIONAL SIDES

Smoked Garlic Roast Potatoes 4.5 GF V

Carrot + Beetroot 4.5 GF VG

Purple Sprouting Broccoli 4.5 GF VG

Yorkshire Pudding 1 V

Smoked Cauliflower, Whipped Cheddar + Marmite 4.5 GF V

All of our roasts can be made gluten free.

V - VEGETARIAN VG - VEGAN GF - GLUTEN FREE

Card Payments Only. A discretionary 10% service charge is added to bills when dining.
We cook all our dishes from scratch in a shared cooking space. Please inform our staff about any allergens or dietary requirements.