

## **DINNER MENU**

**SATURDAY 11<sup>TH</sup> MAY**

**5-10.30PM**

Olives 5

Salted almonds 5

Padron peppers 9

Garlic & chilli bread, aubergine 9

Montanara, wild garlic, n'duja & scamorza 16

Confit potato, aioli, smoked anchovy & watercress 10

Norfolk asparagus, nettles, Robiola & walnuts 16

Whole lemon sole, samphire & prawn bisque 14/28

Veal ragu, Romero pepper, garlic, smoked pancetta, parmesan & sage 14

Roast aubergine, bulgur wheat, yoghurt, pomegranate & hazelnuts 26

Whole mackerel, fennel, cucumber, radish, sea vegetables & dill butter 28

Brecon lamb, mash, cavolo nero & salsa verde 37

Dexter Beef, fried potatoes, hispi cabbage, horseradish 72 (for 2)

Fried potatoes 7

Cavolo Nero 7

Leaf salad 7

Chocolate, salted caramel & pistachio 11

Strawberry & rhubarb trifle, almonds 10

Fudge & rhubarb jam ice cream 8

Strawberry sorbet 8

Cheese 14

**We are now a cashless restaurant and are accepting card payments only. We apply a 1 hour 45 minute turn time to all tables. If you think you will need longer, please ask a member of staff and we will try to accommodate where possible. Please let us know if you have any food allergies or special dietary requirement.**