

Lunch 12-3pm

'Breid' Bread, House Butter 5.5 Hand Cut Chips 6 Crab Arancini, Black Garlic Aioli 8

Mushroom Orzotto, Pickled King Oyster, Pesto, Chervil, Vegetable Crisp 10/19
Beetroot, Goats Cheese, Raddichio Di Trevisio, Orange, Mint 10
Smoked Mackerel Pate, Celeriac Remoulade, Cornichons, Sourdough 10.5
Beetroot Cured Trout, Smoked Horseradish Cream, Amaranth, Mustard Leaves, Lemon Dressing 10.5
Finocchiona Salami, Tapenade, Fennel Herb 10

Three Cheese Agnolotti, Chestnut Mushrooms, Sage, Hazelnuts 21 Beer-Battered Haddock, Chips, Crushed Peas, Tartare Sauce 17.5 Roasted Pork Belly Sandwich, Chips, Lyonnaise Onions, Salad & Wholegrain Mustard Mayo 19

Eton Mess, Winter Berries, Blackberry Coulis, 8.5 Pink Lady Strudel, Creme Anglaise 9 Chocolate Torte, Orange Liqueur Cream 9 Glazed Lemon Tart 9

Please inform us of any allergies or dietary requirements when ordering. Some of our egg and dairy products are unpasteurised. Our meat comes from Swaledale in Yorkshire who support farmers of free-range animals focused on bringing native breads back to the Yorkshire Dales. Our fish is British Day Boat mainly from the south coast. Our vegetables come from Natoora, with a focus on farmers working towards a more regenerative system.

A discretionary service charge of 12.5% will be added to your bill. All prices include the VAT at the current rate.