

# == THURSDAY - SATURDAY ==

*Plates are brought to the table as they are ready*

## Available from 4pm

Fries with tomato sauce & mayonnaise **V GF DF** . . . . . 10

Duck parfait with housebaked ciabatta,  
candied walnut & cherry compote . . . . . 15

Mushroom & parmesan arancini with basil aioli  
& red wine gastrique **V** . . . . . 12

Gurnard ceviche with avocado mousse & fried flatbread **GO** . . . . 18

Coconut rice cake, spring vegetables & Chinese black bean **GF, VV** 16

## Available from 5pm

Orange & rosemary poached olives **GF DF VV** . . . . . 8

Sweet & spicy nuts & seeds **GF VV** . . . . . 8

Fried feta, truffle honey & thyme **V** . . . . . 12

Beer & B.B.Q gnocchi, pancetta, sweetcorn,  
cherry tomatoes & lemon creme sauce **VO** . . . . . 18

Chicken ballotine with porcini mousse, savoy, toasted almonds  
cauliflower puree & olive oil jus **GF** . . . . . 19

Dry rubbed beef brisket with braised beans  
& Southern baked buttermilk biscuits **GF** . . . . . 19

Korean Ssamjang pork tacos with lettuce, & pickles . . . . . 18

Polenta chips, spiced tomato & creole cream **V** . . . . . 10

Grilled asparagus with hazelnut beurre noisette **GF VV** . . . . . 12

Baby leaf salad with toasted seeds **VV GF** . . . . . 10.5