

..... Crusty bread with seaweed butter - £3 per person

Starters

Miso roasted cauliflower, shoreline vegetables, seaweed, peanuts, radish salad	£10/£20
Fritto misto, salmon, cod, mussel, squid, sweet chilli sauce	£11
Smoked haddock chowder, toasted rarebit	£11
Classic prawn cocktail	£12
Twice-baked cheese soufflé, perry cider soaked apricots, thyme infused cream	£12

Mains

Cornish mussels, white wine & parsley, <i>main course mussels is served with fries</i>	£12/£22
Gnocchi, wild mushroom, butternut squash, charred leeks, truffle	£21
Pork chop, cauliflower purée, 'Nduja dauphinoise, chimichurri	£28
Rosted beef rump, Yorkshire pudding, all the trimmings	£28
Cod kiev, miso mayonnaise, seaweed fries	£30

Desserts

Selection of ice cream & sorbets (v)	£8
Milk chocolate crème brûlée, blood orange, pistachio	£10
Sticky toffee pudding, candied pecans, vanilla ice cream (v)	£10
Cherry Parfait, chocolate cremeux, griottine cherries	£10
Selection of cheese & biscuits, apricot & ginger preserve	£17



Some of our dishes contain allergens, as well as (delicious!) calories.
If you'd like to see our allergen menu and calorie count for our dishes scan the QR code.

Feeling 'tip top' after your dining experience with us? We have popped a 10% discretionary service charge onto your bill and all of this will be shared equally amongst our hard-working team. If you'd like to opt-out that's fine too, just let us know.

