

## **Sharing plates**

Sourdough for 2, olive oil & balsamic 4.95

Nocellara Olives 3.95

Antipasto board: Cured meats, buffalo mozzarella, blush tomatoes, pickled chillies & olives with Sardinian music bread 26.95

Baltic board: Whipped smoked mackerel, smoked salmon, tempura prawns, crayfish cocktail, lavosh cracker, gribiche, rocket 27.95

Box baked camembert studded with thyme & garlic with red onion jam & baguettes 17.95

## **Starters**

Soup of the day – See specials 6.95

Buratta, BBQ onion puree, chilli crisp, focaccia 11.95

Chicken liver parfait, toasted grains, rhubarb puree, brioche 9.95

Chicken skewer, wild garlic, green chilli, mint marinade, smashed cucumber salad, sesame, onion seed yogurt 11.95

Spinach, ricotta, parmesan dumplings, tomato fritto, crispy basil 9.95

Short rib and Lincolnshire poacher cheese croquettes, brown sauce aioli 11.95

BBQ Lamb flatbread, anchovy and garlic butter, crispy chickpeas, pink onions 10.95

Southern fried oyster mushrooms, ranch dressing, celeriac 9.95

King prawn toast, sesame, puffed wild rice, miso broth, furikake 11.95

## **Salads**

Bang Bang chicken, papaya, sesame salad, pickles 11.95/ 18.95

BBQ beetroot, hummus, fregola, pomegranate, black tahini feta dressing, crispy haloumi 10.95/ 17.95

## **Mains**

*(some of our mains are cooked over coals)*

BBQ chicken, tandoori rub, tamarind chutney, courgette pakora, corn salsa, coriander yogurt 20.95

Gressingham duck breast, burnt apple puree, broccoli, five spice glaze (served pink) 26.95

Roast rump of lamb, aubergine caviar, pickled cauliflower, feta, dukkha dressing, cipollini onions confit tomatoes (served medium rare) 25.95

BBQ pork cutlet, bok choy, xo sauce, peanut chilli crunch, crispy leeks, mushroom wonton 23.95

Pappardelle pasta, confit chicken, rabbit, wild mushrooms, wild garlic and hazelnut pesto cream 19.95

Charred hispi cabbage, whipped cashews, BBQ asparagus, cannellini beans, mojo verde 17.95

Burger, two beef patties, smoked bacon, cheese, house relish, lettuce, red onion, pickles, fries 17.95

Battered Haddock, crushed peas, tartar sauce, fries 18.95

Walter Rose ribeye steak, thyme mushrooms, rocket, watercress, parmesan salad, fries, choice of sauce garlic butter or peppercorn 38.95

Air dried rump steak, spinach, beef fat carrot, shallot sauce (served medium rare) 25.95

## **Sides**

BBQ broccoli, kimchi aioli, crispy shallots 5.95; Roasted carrots, hot honey, thyme, feta 4.95;

Boat greens 4.95; Gem lettuce, ranch dressing 5.25 Greek salad 5.25; fries 3.95; Parmesan fries, black truffle mayo 5.95; Potato wedges, gochujang, spring onions, sesame, sracha mayonnaise 5.95

**ALLERGIES – PLEASE MAKE STAFF AWARE OF ANY FOOD ALLERGIES**

**ALL ITEMS MAY CONTAIN TRACES OF NUTS OR NUT DERIVATIVES.**

*\*Please note if only ordering main courses allow a minimum of a 40-minute wait for food during busy periods\**

**A discretionary service charge of 10% will be added to your bill, which is shared evenly amongst all team members.**