#### **KITCHEN**

<b>Nibbles</b>	& Bread
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Nocellara Olives (VE)	5	Smoked Almonds (V)	5.25
Cheese Croquettes	5.50	Snapery Bakery Sourdough	5

# Small Plates Choose as a starter or select 2-3 per person to share

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12.00	Beef Kofta Mint yoghurt, crispy onions	9.00
8.25	Burrata (VE) Heritage tomatoes, basil pesto	14.00
12.00	Crispy Cauliflower (VE) lime aioli, chilli ketchup	10.25
7.50	<b>Marinated Lamb Chop</b> Spiced dukkah	6.00
8.50	Sarmi Stuffed cabbage with pork and beef mince	11.00
9.50	Baked Camembert Choose from: Honey & Hazelnut, Rosemary & Confit	17.50
7.00	Garlic or Chilli Marmalade served with sourdough bread	
	12.00 8.25 12.00 7.50 8.50	Mint yoghurt, crispy onions  8.25 Burrata (VE) Heritage tomatoes, basil pesto  12.00 Crispy Cauliflower (VE) lime aioli, chilli ketchup  7.50 Marinated Lamb Chop Spiced dukkah  8.50 Sarmi Stuffed cabbage with pork and beef mince  Baked Camembert Choose from: Honey & Hazelnut, Rosemary & Confit Garlic or Chilli Marmalade served with sourdough bread

Mains

21.50 Cote de Boeuf 700g (for 2)

77.00

Seared Hake

35-day dry-aged British grass-fed Rib-Eye on the bone

Starmont Cabernet Sauvignon 2018, Napa Valley, California, USA

17.00

Miso Marinaded Mushroom 'Steak' (VE)
Polenta fries, watercress
Lamb Ragu
Gnocchi, chestnuts

Flat Iron Steak 220g 22.00

28-day matured british grass-fed beef, watercress

## **Sides**

Purple Sprouting Broccoli (VE)	7.50	Tomato, Cucumber Salad (VE)	6.50
Hand-Cut Chips (V)	4.50	Peppercorn (V) Chimichurri (VE)	3.50
Sautéed New Potatoes (V)	5.50	Roasted Beets and Root Veg (VE)	6.00

# **Curds & Cured**

Seasonal chutney, sourdough 3 for 15  $\mid$  6 for 28

Fat Cow (V) Washed, pasteurised, semi soft	<b>Little Lilly (V)</b> Goat, unpasteurised, soft	<b>Speck</b> Pork, Italy	<b>Capocollo</b> Pork, Italy
Finn (V) Cow's, pasteurised, soft	Ragstone Goat, pasteurised, soft	<b>Fennel Salame</b> Pork, Italy	<b>Chorizo</b> Pork, England
Hendrix (V)	Pitchfork	Bresaola	

Cow's, unpasteurised, hard

Cheese from Cheese Geek

Blue, pasteurised

### **World of Wine Series**

Each month we journey to a new wine region in the world where we take you on a discovery of sustainable wines and food that make the region special. Come and explore the Humble World of Wine with us.....

This Month:

Try Sarmi with

Beef, Italy

Villa Melnik Aplauz Shiroka Melnik, Bulgaria £12.85 (125ml)

Try Katak with

Villa Melnik Bergule Rose, Bulgaria £7.80 (125ml)

### **KITCHEN**

<b>Desserts</b>			5.00
Chocolate Fondant (V) Vanilla ice cream	8.00	Ice Cream Selection (V) Choose 3 scoops	5.00
Spiced Pumpkin Cake (V) Pumpkin seed praline, chantilly cream	7.50	Lemon Peel Madeleines (V) Citrus curd	6.00
	7.00	Apple Custard Tart (VE) caramalised apple	7.50

# Curds & Cured Seasonal chutney, sourdough 3 for 15 | 6 for 28

Fat Cow (V) Washed, pasteurised, semi soft	Little Lilly (V) Goat unpasteurised soft	<b>Speck</b> Pork, Italy	<b>Capocollo</b> Pork, Italy
Finn (V)	Ragstone	Fennel Salame	Chorizo
Cow's, pasteurised, soft  Hendrix (V)	Goat, pasteurised, soft  Pitchfork	Pork, Italy <b>Bresaola</b>	Pork, England
Blue, pasteurised  Cheese from Cheese Geek	Cow's, unpasteurised, hard	Beef, Italy	

Sweet	8	<b>Fortified</b>
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Sweet & Fortified	Glass 100ml	Bottle 750ml
Quinta do Noval 2016 Unfiltered Single Vineyard LBV Port, Touriga Nacional, Touriga Franca, Tinto Cão, Sousão and Tinta Roriz Douro, Portugal A deep ruby colour with an intense and elegant aroma. Great aromatic richness and a mouthful of ripe black fruits and spices. It has fine but solid tannins that gives it a structure of	14.65	76.15
great amplitude.	Glass 125ml	Bottle 500ml
Kvaszinger Borászat Tokaji Szamorodni, <i>Furmint &amp; Härslevelu</i> , 2019, Tokaj, Hungary Succulently sweet with raging acidity, this is the Hungarian answer to Sauternes.	17.50	69.65
Casata Mergè Sesto 21 Passito, <i>Malvasia</i> , 2018, Lazio, Italy Liquid gold; beguilingly sweet with a mineral zing. One sip'll get you hooked.	19.05	71.55

# In The Style of Sherry

Bodegas Robles, pioneers of organics and sustainability since 1927.	Glass 100ml	Bottle 750ml
Piedra Luenga Fino, <i>Pedro Ximénez</i> , NV, Montilla-Moriles, Spain	10.80	49.10
Piedra Luenga Oloroso, <i>Pedro Ximénez</i> , NV, Montilla-Moriles, Spain	14.50	59.50
Piedra Luenga Dulce, Pedro Ximénez, NV, Montilla-Moriles, Spain	14.50	59.50

# Coffee From our friends at Wogan Coffee

Americano	3.80	Cappuccino	4.00
Single Espresso	3.00	Flat White	4.00
Double Espresso	3.50	Latte	4.00
Macchiato	3.20	Mocha	4.00