## Early Spring

Caramelised apple tart Tatin, vanilla ice cream, toffee sauce for 2 to share £16 Please order this dessert in advance as it requires 45 minutes to prepare

## Nibbles

Goats cheese sables sandwich £6 Taramasalata, pickled cucumber & dill, fennel seed crisp £9 House sourdough, rosemary focaccia, whipped butter £6 Mixed Enios Greek olives £6

## Starters

Smoked eel omelette Arnold Bennett £12 Smoked haddock & caper fishcake, sorrel cream sauce £10 Torched fillet of mackerel, birch sap glaze, fermented 'rhuboshi' £9 Chilled watercress soup, warm poached egg, seeded crackers (v) £8 Chicken liver parfait, gooseberry jelly & chutney, house brioche £9 Ham & Quicke's cheddar croquette, house piccalilli £9

## Mains

Chicken Kyiv, creamy mash, pea puree £21

Braised & spiced lamb shoulder pot pie, wilted garlic greens £22

Sprink's Farm pork chop, faggot, fondant potato, rhubarb ketchup, spring cabbage £25

50 day 80z salt aged Dunwood Farm rib eye, onion rings, garlic butter, pan jus, hand cut chips £38

Roast salmon, pickled, charred cucumber, kale, dulce beurre blanc £26

Gnocchi, morel mushrooms, vegetable jus, tomato & tarragon (v) £18

Grilled monkfish tail, tamarind glaze, curry sauce, aloo gobi £ 26

Sides £4

New potatoes, seaweed seasoning / creamy mash, crispy onions & chives / garlic seasonal greens Green peppercorn sauce / mixed leaf salad, house vinaigrette / skinny fries / chunky chips

> Please inform the team of any allergies before placing your order A discretionary 10% service charge is included in the final bill, split between the whole team