



# A La Carte

## Starters

- V Onion & Local Cider Velouté** Served with gruyere crouton 7
- Maple Glazed Pork Belly** With a confit apple, crackling and a black garlic mayonnaise (gf) 8
- Smoked Pancetta and Sage Scotch Egg** Served with tomato and harissa jam 8
- V Grilled Asparagus** With poached duck egg and a caper and egg yolk dressing (gf) 8
- Pan Seared Scallops** With nduja sausage, nduja bread and spring peas (available gf) 11

## Main Courses

- Lamb Tagine** With chickpeas, apricots, sun dried tomatoes and served with almond and apricot couscous 19
- Pork Fillet** With sage pomme purée and cavolo nero, served with a pork cheek pie and an onion and curious IPA jus 19
- Roasted Monkfish** With braised fennel and served with a saffron, chorizo and mussel broth (available gf) 22
- VE Gnocchi** With sweet potato, red pepper and smoked garlic (gf) 18
- Szechuan Crusted Duck Breast** With duck fat roasted new potatoes, roasted artichoke, cumin glazed carrots and a date jus (gf) 20

## Side Dishes each 4

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|---|---------------------------------|
| Savoy Cabbage & Bacon (gf)              | Triple Cooked Chips (gf)        |
| Green Beans and Toasted Almonds (gf)    | Skinny Fries (gf)               |
| Chervil Buttered Chantenay Carrots (gf) | Sweet Potato Fries (gf)         |
| Curious IPA Battered Onion Rings        |                                 |
| Macaroni Cheese 5                       | Parmesan & Truffle Fries (gf) 7 |

All our food is freshly prepared and cooked to order so at busy times there may be a longer wait.

Please don't hesitate to speak to our staff if you have any food allergies or intolerances.

Most of our dishes can be made gluten free. \*Service is discretionary but for tables of 8 or more 10% gratuity will be added to your bill!