



<b>Bread &amp; Olive Oil</b>	<b>3.5</b>
<b>Olives - marinated queen green &amp; kalamata</b>	<b>3</b>
<b>Roasted &amp; salted Spanish almonds</b>	<b>3</b>
<b>Trealy Farm Charcuterie - coppa, finocchiona, prosciutto crudo, bresaola (gf/df)</b>	<b>8</b>
<b>Potato Farl with pickled cucumber &amp; kipper butter</b>	<b>7</b>
<b>Beetroot and Spenwood croquettes with fennel mayonnaise (v)</b>	<b>6</b>
<b>Smoked Mussels with nasturtium &amp; turnips</b>	<b>7</b>
<b>Celeriac, confit egg yolk, black truffle &amp; breadcrumbs (v)(available gf)</b>	<b>9</b>
<b>Leeks with herb vinaigrette &amp; goats curd (v)(gf)</b>	<b>6</b>
<b>Pear, chicory, walnut, burnt onion &amp; Brunswick Blue (v) (gf)</b>	<b>9</b>
<b>Venison sausage, borlotti beans &amp; chard (gf) (df)</b>	<b>8</b>
<b>Roast squash, labneh, spiced granola &amp; cavolo nero with chilli butter (v)</b>	<b>12</b>
<b>Wild sea bass, salsify, mustard leaf, with brown butter &amp; ramson capers (gf)</b>	<b>16</b>
<b>Tideswell pork leg, watercress, roast potato and anchovy (gf)</b>	<b>14</b>
<b><u>Pud-pud</u></b>	
<b>Jerusalem artichoke &amp; salted caramel custard tart with creme fraiche (v)</b>	<b>6</b>
<b>Spiced ice cream, caramelised cocoa husks, &amp; coffee oil (v)</b>	<b>6</b>
<b>Cheeseboard - a selection of three British cheeses from Neals Yard with our chutney and crackers</b>	<b>9</b>

**Please inform your waiter of any allergies or dietary requirements**