

APPETISERS

FRESHLY BAKED FOCACCIA • £4
HOUSE MARINATED GORDAL OLIVES • £4.25
WILD GARLIC ARANCINI / AIOLI • £4.5

STARTERS

MISO + SPRING GREEN SOUP
pickled enoki / wild garlic bread
... pairing: (v) 2021 Capparone Pecorino crisp, lemony-peach glass of Capparone Pecorino / 175ml • £5.35

GRILLED ASPARAGUS
Sorrel and wild garlic hummus / roast jersey royals / pistachios / oxalis
... pairing: (v) 2019 Bischofliche Riesling / a classic riesling with citric acidity and a balanced minerality / 175ml • £6.75

MAINS

KOJI MARINATED HEN OF THE WOODS
Char siu / apricot / lovage / shiitake dashi / Lancashire style parched adzuki beans
... pairing: (v) 2020 Sepp Moser Zweigelt / light, crunchy red fruit with a hint of pepper / 125ml • £5.35

WILD GARLIC GNOCCHI
Confit tomato / purple broccoli / chilli + tomato sauce / olives / mushrooms
... pairing: (v) 2021 Capparone Pecorino crisp, lemony-peach glass of Capparone Pecorino / 175ml • £5.35

SIDES

TRIPLE COOKED CHIPS • £3.50 • ADD KATSU SAUCE +£1.5
PURPLE BROCCOLI, RHUBARB, PISTACHIO • £4
GARLIC, ROSEMARY & THYME MUSHROOMS • £3.5

Desserts

RHUBARB & LEMON
Compressed rhubarb, poached rhubarb, yogurt curd, pistachio, lemon sorbet

CARMELIZED PINEAPPLE
Sesame crumble, whipped coconut cream, passion fruit sorbet

SORBET
A selection of house-made seasonal sorbets