

APPETISERS

FRESHLY BAKED FOCACCIA (V) • £4

HOUSE MARINATED GORDAL OLIVES (V) • £4.25

WILD GARLIC ARANCINI / AGED PARMESAN, AIOLI • £4.5

HAGGIS FRITTERS / KATSU CURRY • £4.75

STARTERS

MISO + SPRING GREEN SOUP (V)

pickled enoki / wild garlic bread

... pairing: (v) 2021 Capparone Pecorino crisp, lemony-peach glass of Capparone Pecorino / 175ml • £5.35

LIGHTLY SMOKED SALMON COOKED IN TAMARIND

carrot, ginger and coconut thai curry / cucumber, lime and poppy seed salad

... pairing: (v) 2019 Bischofliche Riesling / a classic riesling with citric acidity and a balanced minerality / 175ml • £6.75

CURDS + WHEY

lamb's tongue cooked in whey / sheep curds / haggis / morcilla / rhubarb and pistachio salad

... pairing: 2017 Barbera d'Asti Superiore / black cherry, chocolate, & toasted oak / 175ml • £6.75

GRILLED ASPARAGUS + BURRATA (V)

sorrel and wild garlic hummus / roast jersey royals / pistachios / oxalis

... pairing: 2020 Vielle Vignes Chablis / savoury apple finish with a fuller body and balanced minerality / 175ml • £8.15

PONZU AND SESAME GLAZED BLADE OF BEEF • £2 SUPPLEMENT

shitake dashi / kombu noodles / lovage emulsion

... pairing: 2018 Corbieres-Boutenac blend / dark berry, exotic spices, and wonderful tannins / 175ml • £8.15

MAINS

CONFIT BELLY PORK • £2 SUPPLEMENT

koji fillet / morcilla / crispy ear / apple / potato presse / picallili turnips / pork jus

... pairing: 2017 Barbera d'Asti Superiore / black cherry, chocolate, & toasted oak / 175ml • £6.75

ROAST COD

minus 8 veronique / sorrel / grilled asparagus / grapes / oyster leaf / wild garlic jersey royals

... pairing: (v) 2021 Capparone Pecorino crisp, lemony-peach glass of Capparone Pecorino / 175ml • £5.35

KOJI MARINATED HEN OF THE WOODS (V)

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 / 175ml • £5.35

CUMBRIAN CHICKEN SUPREME

wild garlic rolled thigh / classic chicken velouté / gnocchi / aged parmesan / purple broccoli / confit tomato

... pairing: 2020 Vielle Vignes Chablis / savoury apple finish with a fuller body and balanced minerality / 175ml • £8.15

FAUX ROSSINI • £5 SUPPLEMENT

grilled sirloin / beef dripping toast / mushroom faux foie gras / madiera jus / bone marrow mash

... pairing: 2018 Corbieres-Boutenac blend / dark berry, exotic spices, and wonderful tannins / 175ml • £8.15

little chef's table

SIDES

TRIPLE COOKED CHIPS (V) • £3.50, ADD KATSU SAUCE +£1.50

PURPLE BROCCOLI, RHUBARB, PISTACHIO, BLUE CHEESE (V) • £4

GRILLED ASPARAGUS, WILD GARLIC BUTTER (V) • £4

GARLIC, ROSEMARY & THYME MUSHROOMS (V) • £3.5

GARLIC MASH (V) • £3.5

DESSERTS

STEAMED RHUBARB, HONEY & GINGER PUDDING (V)

Bay leaf custard / rhubarb crumble ice cream

... *cocktail pairing: rhubarb & custard flip – perfect for a double rhubarb hit, or if you're too full for a pud!* • £9.50

CHOCOLATE FONDANT (V)

Salted caramel ice cream

... *cocktail pairing: chef's table espresso martini* • £9.50

PASSION FRUIT BAVAROIS

Caramelised pineapple / passion fruit sorbet / sesame

... *wine pairing: ontanon marco fabio moscatel* • 75ml / £5.75

CHEESE (V) • £3 SUPPLEMENT

Three british cheeses served with traditional garnish and biscuits

OLD WINCHESTER – A WILTSHIRE GOUDA WITH A FULL NUTTY FLAVOUR & CRYSTALLINE TEXTURE

BOURNES BLUE CHESHIRE – HAND PIERCED FOR A CRUMBLY TEXTURE AND A STRONG TANGY FINISH

GOATISAN – A FIRM, CLOTHBOUND FROM NORTH YORKSHIRE WITH A NATURAL RIND

... *wine pairing: Daschbosch Old Vine Hanepoot* • 75ml / £7.50