

Appetisers

HOUSE MARINATED GORDAL OLIVES (V) • £4.25

STARTERS

MISO + SPRING GREEN SOUP (V)

Pickled enoki / field 28 herbs

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

CURDS + WHEY

Lamb's tongue cooked in whey / sheep curds / 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

LIGHTLY SMOKED SALMON COOKED IN TAMARIND

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

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

MAINS

CONFIT BELLY PORK • £2 SUPPLEMENT

Koji fillet / morcilla / 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 / 125ml • £5.35

CUMBRIAN CHICKEN SUPREME

Wild garlic rolled thigh / chicken jus / 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 / mushroom faux foie gras / maderia jus / bone marrow mash

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

littlechef's table

Gluten-Free Lunch Menu

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) • £3.50

GARLIC MASH (V) • £3.50

Desserts

RHUBARB & LEMON (V)

Compressed rhubarb / poached rhubarb / yogurt curd / pistachio / lemon sorbet

CARMELIZED PINEAPPLE (V)

Whipped coconut cream / passion fruit sorbet

SORBET (V)

A selection of house-made seasonal sorbets