

To Share

Warm rosemary & sea salt focaccia bread, confit garlic £6.95 (V)(VGO)

Nocellara olives £5.50 (V)(GF)(VG)

Artisan bread, smoked salmon pate, lemon oil, keta caviar £7.95 (GFO)

Starters

Tiger prawn toast, bonito flakes, tonkatsu sauce, spring onion, coriander £13 (SF)(DF)(S)

Asparagus, capers, gherkins, brown butter, hazelnuts, poached egg £12 (DFO)(GF)(VGO)(N)

Free range pork belly, cannellini beans, salsa verde, apple puree, red onion £12 (GF)(DF)

Twice baked goats cheese souffle, courgette, mint, spring peas £12 (V)

Cured chalk stream trout, wasabi mayo, cucumber, radish, lime £13 (GFO)(DF)

Mains

Free range chicken, butter beans, rose harissa, aioli, barrel aged feta, dukkha £22

(GF)(DFO)(S)(NFO)

Hake, golden beetroot, radish, Jersey royals, samphire, herb yoghurt £24 (DFO)(GF)

8oz Fillet steak, hand cut chips, slow roast tomatoes, baby gem, triple mustard mayo,

parmesan, Black truffle butter £34 (DFO)(GFO)

Pea, mint, pinenut & ricotta raviolo, ratatouille, vine tomato sauce £21.50 (V)(N)

Halibut, confit garlic gnocchi, spring vegetables, keta caviar sauce, crab mayo £32 (SF)(GFO)

Desserts

Dark chocolate mousse, miso caramel, meringue, hazelnuts £9.25 (V)(NFO)(GF)

Passion fruit tart, blueberries, yoghurt ice cream £9.25 (V)

Lemon & pistachio sponge, white chocolate crème Anglaise, clotted cream £9.25 (V)(GF)(N)

Mango souffle, coconut ice cream, mango & lime salsa £11 (V)(GF)

Edie's cheese selection £12 (GFO)(V)

(GF) gluten free (GFO) gluten free option (V) vegetarian (SF) shellfish (N) nuts (VG) vegan (VGO) vegan option (S) sesame
(DF) dairy free

(VEGAN OPTIONS AVAILABLE BUT PLEASE GIVE 24 HOURS NOTICE)