



To Share

Rosemary & sea salt focaccia, confit garlic £8.25 (V)(VGO)

Nocellara olives £6.50 (V)(GF)(VG)

House smoked salmon pâté, toasted treacle bread £9.25 (GFO)

Starters

Silver mullet, bouillabaisse, croûte, rouille, sauerkraut £16 (GFO)

Twice-baked goat's cheese soufflé, piperade, smoked paprika oil £13.50 (V)

Sardines, confit garlic, lemon, pearl barley risotto, zhoug £14 (GFO)(DFO)

Lamb faggot, mushy peas, crispy shallots, malt vinegar glaze £15 (DFO)

Wild mushroom tart, cambazola, poached egg, frisée, hazelnuts £13.50 (V)

Mains

Coq au vin, creamy mash, fine green beans £28 (GF)(DFO)

Cod, parsley root, borlotti beans, golden beetroot, chervil oil £28 (DFO)(GF)

Aubrey's dry aged 8oz fillet, chips, mushroom, Shropshire blue & walnut butter £40 (DFO)(GF)

Tomato & chick pea curry, Lebanese dirty rice £26 (VE)(GF)

Halibut, Puy lentils, morcilla sausage, leeks, cider sauce, Cornish crab £38 (DFO)(SF)

Desserts

Ginger sponge, clementine, stem ginger dulce de leche £10 (V)

Chocolate mousse, caramel, white chocolate, candied hazelnuts £10 (V)(GFO)

Passion fruit meringue tart, blueberries £10 (V)

Lemon soufflé, crème anglaise, honey ice cream £13.50 (V)(GFO)

Edie's cheese selection £13 (GFO)(V)

(GF) gluten free (GFO) gluten free option (V) vegetarian (SF) shellfish (N) nuts (NFO) nut free option (VE) vegan
(VGO) vegan option (S) sesame (DF) dairy free (VEGAN OPTIONS AVAILABLE BUT PLEASE GIVE 24 HOURS NOTICE)