

# DINNER MENU

Available from 5.30pm - 9:00pm

## APPETISER

Homemade grape & tarragon focaccia (ve) £4.00 | Puglian olives (ve) £4.00 | Bar snacks (v) £3.50

## SHARING BOARDS

Pig and pickle | Prosciutto, bresaola, mozzarella, focaccia, rocket, pickles | £14.00

Baked camembert | Grape & tarragon toasted focaccia, apple chutney (v) | £13.00

## STARTERS

Fritto misto | house sweet chilli | £9.50

Cod goujons | katsu curry | coconut rice | £9.50

Lamb ragu | potato agnolotti | parmesan | £10.00

Truffle risotto | wild mushrooms | gremolata (v) | £9.50

Chickpea & chard | toasted focaccia (vg) | £8.50

## MAINS

Pan fried Hake | Nduja al forno potatoes | roasted broccoli | salsa verde | £20.00

Seafood linguine | mussels | prawns | seabass | white wine butter sauce | £20.00

Corn-fed Chicken supreme | potato fondant | onion puree | green beans | garlic & thyme jus | £20.00

8oz middle-cut sirloin steak | triple cooked chips | cauliflower puree | rocket | jus | £28.00

Katsu curry | cauliflower | kale | coconut rice (vg) | £18.00

Roasted veg crepes | tomato sauce | pico de gallo (v) | £18.00

## SIDES | £4.50

Triple cooked chips | Roasted vegetables | Mixed greens | Salad bowl

**We create all of our food fresh to order, please allow good timing in between courses.**

Menu key: (v) Vegetarian | (vg) Vegan |

*Some dishes may contain allergens. If you have any dietary requirements, please speak to a member of our team.*