
FEASTING MENU



{£40pp}

A glass of prosecco or draft beer on arrival

For the table

Marcona almonds and nocellera del belice olives (pb, gf)

Shared starters

Roasted beetroot, smoked babaganoush, dill, za'atar, preserved lemon dressing, guindilla chilli peppers (v, gf)

Mackerel, new potato salad, garam masala mayonnaise, curry leaves (gf, df)

Broken lamb meatballs, tahini yoghurt, grilled aubergine, chermoula, pickled onions (gf) ☉

Shared mains

Burnt stem broccoli, charred sweet potato, spiced black bean salsa, green chutney, coconut yoghurt, curry leaf oil (pb, gf)

Pan roasted cod, romesco, herb salad, almonds (gf)

Slow roasted lamb shoulder, pomegranate mint pesto (gf)

Sides for the table

Roasted new potatoes (pb, gf)

Braised greens (pb, gf)

Choose a pudding

Vanilla soft serve, rum-soaked sultanas (v, gf)

Ginger and polenta cake with poached rhubarb and coconut yoghurt (pb, wg)

(v) vegetarian (pb) plant-based (gf) without gluten containing grains (df) dairy free ☉ cooked in fryer which may contain allergen traces

*All our food is freshly prepared in our kitchen so we are unable to guarantee any food or drink is totally allergen-free.
Some menu items marked with a GF, DF, V or PB have been cooked in our deep fat fryer which may contain traces of gluten, dairy or non plant-based matter.*

For those who suffer serious allergies, please speak with a manager for further information.

A discretionary 12.5% service charge will be added to your bill along with an optional £1 charity donation.