

MENU

APPETISERS

Crispy Oyster <i>miso mayonnaise</i>	£4
Mackerel Ceviche <i>wasabi, coriander</i>	£4
Lamb Shoulder <i>aubergine sambal</i>	£4
Galician Octopus <i>avocado, sweet chilli</i>	£4
Chorizo Arancini <i>garlic aioli</i>	£4

TO START

Smoked Haddock <i>cullen skink, bacon foam</i>	£10
Salmon Ballotine <i>dill, lemon, cured keta</i>	£12
Chicken Royale <i>duck liver, Jerusalem artichoke, lentils</i>	£12
Anglesey Egg <i>leeks, potato tuille, parmesan</i>	£9

Allergy Information: Our food may contain one or more allergens.
Please let us know in advance if you have any allergies or dietary requirements
and we will be happy to help.

Please ask if you would like to see our vegetarian menu.

TO FOLLOW

Cod <i>cauliflower, grapes, almond, vermouth sauce</i>	£24
Stone Bass <i>saffron onions, fennel, bouillabaisse sauce</i>	£25
Hake <i>parsley quinoa, brown shrimp, sauce vierge</i>	£22
Ryeland Hogget <i>sweet potato, baby gem, salsa verde</i>	£28

TO FINISH

Caramel Chocolate <i>peanut, white chocolate</i>	£9
Apple Tart Tatin <i>vanilla ice cream (allow 15 minutes)</i>	£9
Vanilla Cheesecake <i>Yorkshire rhubarb</i>	£9
Mango Mousse <i>coconut tuille, exotic fruit, coconut sorbet</i>	£9
Golden Cenarth <i>piccalilli, apple, crackers</i>	£9

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Please note this is a sample menu.