



Aperitif

Prosecco 125ml	£6.5	Marinated olives	£3.5
Champagne 125ml	£9	Wasabi nut mix	£3.5
Pink Ginger. gin, pink grapefruit cordial, ginger ale	£6.5	Smoked almonds	£3.5
The Hugo. gin, elderflower cordial, fresh mint, cucumber.	£6.5	Borough Market sourdough, Glastonbury whey butter	£1.5



Smalls

Parsley root soup, summer truffle, parsley crisp (v)	£6.5
Freekeh, spring peas, pistachios, pomegranate, creme fraiche (v)	£7 / £12
Burrata, heirloom tomatoes, basil oil, focaccia (v)	£7.5
Devon crab risotto, samphire, pea shoots, lemon oil	£9 / £14
Asparagus & courgette ribbons, gem lettuce, goats curd, toasted seeds	£6.5
Beef shin ragù, potato gnocchi	£8
Mackerel a la plancha, fennel, orange, rosemary balsamic dressing	£7.5

Mains

Rigatoni, charred asparagus, spinach, lemon ricotta, pine nuts (v)	£14
Ale battered haddock & chips, mushy peas, tartar mayonnaise	£15
Poached hake, bok choy, mangetout, sweet potato and coconut curry	£16.5
Baked salmon, broad beans, jersey royals, dried tomatoes, red frill	£17.5
Roasted lamb saddle, ratatouille, charred baby gem, red wine jus	£18
Corn fed chicken, giant cous cous, rose harissa, olives, tomato	£16.5
Dry aged Hereford beef rump, hand cut fries, béarnaise, watercress	£22



Sides

Skinny fries	£3.5	Green leaf salad	£3.5
Hand cut chips	£3.5	Asparagus, lemon oil, parmesan	£3.5
Smoked mac' n' cheese	£4	Ratatouille	£3.5
Welsh rarebit on toast	£4	Minted Jersey Royals	£3.5

