



## Aperitif

Peach & thyme bellini	£8		
Kir Royale	£9.5	Marinated olives	£3.5
Garrison Gimlet	£8	Wasabi nut mix	£3.5
Tommy' s Margarita	£8	Smoked almonds	£3.5
Classic gin or vodka Martinis	£9	Borough Market sourdough,	
Hugo, gin, elderflower, mint, cucumber	£7	Glastonbury whey butter	£1.5
Bloody Mary, vodka & house Mary mix	£8		

## Smalls

Wild garlic and nettle soup, goat' s curd (v)	£6.5
Burrata, bull' s heart tomato, black olive & basil (v)	£7
Pig' s head croquettes, sauce gribiche, crackling	£7.5
Charred mackerel, cured & roast beets, apple, horseradish	£8.5
Grilled calçot onions, sheep' s cheese, romesco (v)	£7.5
Smoked chicken & ham hock terrine, piccalilli, toast	£7.5
Pecorino tortelloni, puntarella, capers, peas, honey & hazelnuts (v)	£7.5/14

## Mains

Chickpea & cauliflower curry, tamarind, coconut, sesame & jasmine rice (v)	£14
Ale battered haddock & chips, mushy peas, tartare sauce	£15
Poached organic salmon, blood orange & shaved fennel, watercress mayonnaise	£17
Spiced lamb loin chops, nora pepper, tabbouleh, yogurt & mint	£18
Confit duck leg, crispy heart, bitter leaves, rhubarb & granola	£19.5
Baked cod, mussels, smoked bacon, roasted hispi, hot tartare sauce	£17.5
Dry aged Hereford beef ribeye, smoked bone marrow, wild garlic butter, shallot salad	£24

## Sides

Tomato & shallot salad	£3.5	Green leaf salad	£3.5
Hand cut chips	£3.5	Crushed potatoes, wild garlic	£4
Skinny fries	£3.5	Grilled cabbage & smoked bacon	£4
Cauliflower cheese	£4	Peas, mint & braised onion	£4

