



# LUNCH



## 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



## Sandwiches (add a side for a full meal)

Garrison burger, cheddar, bacon	£10
Salt beef reuben	£7.5
Marinated tomato, sheeps cheese & calçot onion toasty (v)	£6.5

## Sides

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

