



## Tipplles

Garrison Spritz (gin, elderflower, Chambord, lemon & prosecco)	£8.5	Marinated olives	£3.5
Mulled Manhattan (homemade mulled house vermouth, Bulleit bourbon & bitters)	£8.5	Wasabi nut mix	£3.5
Seasonal Bellini (homemade pomegranate, clementine and almond purée, prosecco)	£9.5	Smoked almonds	£3.5
Garibaldi (Campari, Pampelle & aerated orange juice)	£8.5	Borough Market sourdough,	
		Glastonbury whey butter	£2.5

## Smalls



Broccoli and Stilton soup	£6.5
Smoked salmon rillettes, pickled cucumber and fennel, lavosh	£7
Game terrine, smoked bacon, caramelised onion, cornichon, toast	£9
Salt baked beetroot, apple, hazelnut, endive, truffle goat's curd	£7.5/£12.5
Dressed Cornish crab, brown crab mayo, shaved celeriac salad	£10.5
Nduja croquettes, saffron aioli	£6.5
Ricotta tortellini, cauliflower, raisins, capers, rocket pesto	£8.5/£14.5

## Mains

Wild mushroom cobbler, herb dumplings, parsley (v)	£13.5
Ale battered haddock & chips, mushy peas, tartare sauce	£15
Confit duck leg, parsley root purée, lentils, smoked bacon and sherry sauce	£16
Smoked haddock kedgerree, spring onion, Gruyère curry cream	£14
Jerk Salmon, three bean salsa, coconut, tamari and maple dressing	£16
Roasted lamb rump colcannon potato, braised carrots	£20
Flat iron steak, parsley and horseradish pesto, onion purée, lemon, fries	£17.5
Pan roasted breast of Guinea fowl, crisp leg terrine, swiss chard	£17.5

## Sides

Mixed salad	£4	Fries	£3.5
Hand cut chips	£3.5	Swiss chard and roast garlic	£4
Colcannon potato	£4	Roasted carrots and hazelnuts	£4

