

Snacks

Marinated Olives (V/VG/GFA)	4
House Focaccia -Cold Pressed Rapeseed Oil, Balsamic (VE)	5.5
Buffalo Cauliflower Wings - (VE/VG/GFA)	8.5
Artisan Cured Meats - (GFA)	8.5
Crab Beignets - Black Garlic, Chervil	10
Gin Cured Sea Trout - Fennel Grapefruit (GF)	11
Crevettes - Garlic & Chilli Butter (GFA)	11

Plates

Heritage Tomato Panzanella - (V)	18
Flat Iron Steak - Watercress, Red Onion, Croutons, Parmesan	20
Market Fish - (GFA)	25

Sweets

Vegan Chocolate Pudding - Raspberry Sorbet	8
Vanilla Soaked Gooseberry Fool - Sable, Croissant	8.5
Cranachan Parfait - Raspberry, Toasted Oats, Whisky	9
Grapefruit Tart Au Citron - Honeycomb & Lavender	9
Death By Chocolate Brownie - Honey Comb	9.5
Artisan Cheese	14
Ice Cream & Sorbets	2.5

Americano £3.50	Flat White £3.75	Cappuccino £3.75	Espresso £2.00
Latte £3.85	Mocha £3.90	Fruit Tea £3.00	Tea £3.00

Espresso Martini £11.00	Taylor's Port £4.25	Baileys £4.25
English Whisky £4.40	Remy Martin VSOP £5.25	Disaronno £3.50
Norfolk Rum £4.00	Courvoisier £3.50	Tia Maria £3.50

Please advise your server of any allergies

(GF) = GLUTEN FREE (GFA) = GLUTEN FREE ADAPTABLE (DF) = DAIRY FREE
(DFA) = DAIRY FREE ADAPTABLE (VE) = VEGAN (VEA) = VEGAN ADAPTABLE

Please Note: A Discretionary Service Charge Is Added To Each Bill