



## WOOD-FIRED SHARING PLATES

<b>FOCACCIA</b> (VG) Extra Virgin Olive oil.....	5
<b>HOUSE PICKLES</b> (VG) Spicy Giardiniera.....	4.5
<b>HUMMUS</b> (VG) Tahini, Baby Cucumber.....	6
<b>SALAMI &amp; SAUCISSON</b> Cobble Lane Cured.....	7.5
<b>SMOKED OX CHEEK CROQUETTES</b> Smoky Chilli Crema.....	8
<b>BURNT AUBERGINE</b> (V) (VG*) Brown Butter Yoghurt, Pomegranate, Almond.....	12
<b>GRILLED CAULIFLOWER</b> (V) (VG*) Ricotta, Pumpkin Seed Pesto.....	11
<b>SMOKED OYSTER MUSHROOMS</b> (V) (VG*) Burford Brown Egg Yolk.....	11
<b>GRILLED CORNISH OCTOPUS</b> Rosemary, Smoked Tomato.....	10
<b>HOUSE SMOKED TROUT</b> Velvet Tomato, Basil.....	14
<b>BARBECUED PORK BELLY</b> Smoked Apple & Pickled Chilli Hot Sauce.....	20
<b>GRILLED CORNISH COD</b> Herb Butter Sauce.....	19
<b>GRILLED CABBAGE</b> (VG) Sunflower Seed Ajo Blanco.....	12
<b>LAMB KOFTE</b> Spring Garlic, Sumac Onions.....	17.5
<b>BARBECUED CHICKEN THIGHS</b> Tirokafteri.....	15.5
<b>CHARGRILLED DRY AGED RIBEYE</b> (600G) Hickory Smoked Ajvar.....	75
<b>FRIES</b> (V) (VG*) Confit Garlic Aioli.....	4
<b>CITRUS SALAD</b> (VG) House Tajin.....	6
<b>PECAN PIE ICE CREAM</b> (V) Made in House.....	6
<b>TEQUILA BABA</b> (V) British Strawberries, Crème Diplomate.....	9.5
<b>CHOCOLATE &amp; ORANGE SUNDAE</b> (V) Whipped Cream.....	8

**SPECIALS BOARD** Our menus vary based on seasonality and availability and we have a rotating range of specials served from the kitchen and the grill. Scan the QR to see today's.

*Food curated by: Sam Lone*



VG\* - VEGAN SUBSTITUTE AVAILABLE MP\* - MARKET PRICE. ASK US FOR TODAY'S PRICE

*Please let us know about any dietary requirements and we'll be happy to accommodate.*