



WOOD-FIRED SHARING PLATES

FOCACCIA (VG) Extra Virgin Olive oil.....	5
HOUSE PICKLES (VG) Spicy Giardiniera.....	4.5
HUMMUS (VG) Tahini, Baby Cucumber.....	6
SALAMI & SAUCISSON Cobble Lane Cured.....	7.5
SMOKED OX CHEEK CROQUETTES Smoky Chilli Crema.....	8
SMOKED HADDOCK & MONTGOMERY CHEDDAR ARANCINA Velvet Tomato.....	3.5 (EACH)
MARINATED CORNISH SARDINES Agrodolce Onions, Pine Nuts.....	8.5
BURNT AUBERGINE (V) (VG*) Brown Butter Yoghurt, Pomegranate, Almond.....	12
GRILLED CAULIFLOWER (V) (VG*) Ricotta, Pumpkin Seed Pesto.....	10
WILD CORNISH SEA BASS CRUDO Smoked Tomato, Basil & Chilli.....	15
SMOKED OYSTER MUSHROOMS (V) (VG*) Burford Brown Egg Yolk.....	10
HOUSE SMOKED TROUT Burnt Lemon, Crème Fraîche.....	14
BARBECUED PORK BELLY Smoked Apple & Pickled Chilli Hot Sauce.....	20
GRILLED CORNISH HAKE Herb Butter Sauce.....	19
GRILLED CABBAGE (VG) Sunflower Seed Ajo Blanco.....	12
LAMB KOFTE Spring Garlic, Sumac Onions.....	17.5
BARBECUED CHICKEN THIGHS Tirokafteri.....	15.5
CHARGRILLED DRY AGED RIBEYE (600G) Chimichurri.....	75
FRIES (V) (VG*) Confit Garlic Aioli.....	4
GRILLED PEAS Smoked Bacon.....	6
CITRUS SALAD (VG) House Tajin.....	6
PECAN PIE ICE CREAM (V) Made in House.....	6
STICKY TOFFEE PUDDING (V) Crème Fraîche.....	9.5
CHOCOLATE & ORANGE SUNDAE (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.