



## 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>WHIPPED SALT COD</b> Grilled Bread.....	6
<b>FIRE-ROASTED GOLDEN BEETROOT</b> (VG+) Molasses, Shallot.....	8
<b>GRILLED CAULIFLOWER</b> (V) (VG+) Ricotta, Pumpkin Seed Pesto.....	10
<b>SMOKED OYSTER MUSHROOMS</b> (V) (VG+) Burford Brown Egg Yolk.....	10
<b>HOUSE SMOKED TROUT</b> Burnt Lemon, Crème Fraîche.....	14
<b>HICKORY SMOKED PORK BELLY</b> Smoked Apple Sauce.....	10
<b>FLAMED CORNISH MUSSELS</b> Lemon, Urfa Chilli.....	12
<b>BARBECUED MARKET FISH</b> Pickled Chilli Hot Sauce.....	MP*
<b>FLAME-GRILLED SQUID</b> Squid Ink Sauce.....	MP*
<b>GRILLED CABBAGE</b> (VG) Sunflower Seed Ajo Blanco.....	12
<b>BARBECUED CHICKEN THIGHS</b> Tirokafteri.....	15.5
<b>LAMB SHOULDER A LA PLANCHA</b> Roasted Garlic Yoghurt, Crispy Bread.....	25
<b>CHARGRILLED DRY AGED RIBEYE</b> (600G) Chimichurri.....	75
<b>FRIES</b> (V) (VG+) Confit Garlic Aioli.....	4
<b>PURPLE SPROUTING BROCCOLI</b> (VG) Toasted Almond.....	6
<b>LEEK &amp; SMOKED CHEDDAR GRATIN</b> (V) Neal's Yard Dairy.....	6
<b>CITRUS SALAD</b> (VG) House Tajin.....	6
<b>WARM CHOCOLATE BROWNIE</b> (V) (VG+) Crème Fraîche.....	9
<b>PECAN &amp; WHISKY PIE</b> (V) Vanilla Ice Cream.....	10
<b>WHIPPED CHEESECAKE</b> (V) (GF) Burnt Pineapple, White Chocolate.....	8.5

**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.