



## À LA CARTE MENU

### STARTERS

<b>CHICKEN FAT CORNBREAD</b> <i>Smoked brisket</i>	<b>8.0</b>
<b>SMOKED SALMON &amp; SOUR CREAM BLINI (GFO)</b> <i>Crispy capers</i>	<b>8.0</b>
<b>TEMPURA PICKLES (VE, GF)</b> <i>Dill mayo</i>	<b>6.0</b>

### MAINS

<b>21 DAY DRY AGED RIBEYE STEAK (GFO)</b> <i>Mushrooms, vine tomatoes, beef jus, triple-cooked chips</i>	<b>35.0</b>
<b>PORK BELLY (GF)</b> <i>Celeriac remoulade, tenderstem broccoli, apple sauce</i>	<b>18.0</b>
<b>OPEN STEAK SANDWICH (GFO)</b> <i>21 day dry aged ribeye, focaccia, rocket, tomatoes, Dijon mayo, served with fries, salad or antipasti</i>	<b>17.5</b>
<b>ROASTED ARTICHOKEs (VE, GF)</b> <i>Peperonata, asparagus, salt baked beetroot, wild garlic new potatoes</i>	<b>17.0</b>
<b>FISH PIE</b> <i>Samphire salad</i>	<b>17.0</b>

### DESSERTS

<b>LEMON CURD CROISSANT BREAD &amp; BUTTER PUDDING (V)</b> <i>Crème fraiche</i>	<b>7.0</b>
<b>RHUBARB &amp; WHIPPED CUSTARD (V, GF)</b> <i>Granola, honey</i>	<b>7.0</b>
<b>PEAR &amp; BLACKBERRY CRUMBLE (VEO, GF)</b> <i>Custard</i>	<b>7.0</b>
<b>CHOCOLATE BROWNIE (V, GF)</b> <i>Vanilla gelato</i>	<b>6.5</b>

V – Vegetarian    VE – Vegan    VEO – Vegan option available  
GF – Gluten-free    GFO – Gluten-free option available