

Take 25% off food throughout January!

Small Plates - as a starter or tapas style to share	Ψ
"Tin of" chicken liver parfait, beetroot puree, cornichons, balsamic caviar & chive mayo – toasted sourdough (gf available)	12
Lobster & crab arancini, caesar dressing, dressed baby gem	14
Cream of leek & potato soup, chive crisps, truffle honey croutons (v) (gf available)	8
Buttermilk fried chicken, chilli glaze & hazelnuts "This" chicken wings vegan alternative available (ve)	12
Symplicity Moroccan spiced "lamb" spring rolls, harissa mayo, vegan tzatziki (ve)	10
Main Plates	
18 hour braised 'hog roast', creamed white cabbage, black pudding crumb, chicharrons, thyme gravy (gf available)	26
Inside out chicken kiev, confit garlic & herb butter, French(ish) sauteed peas & greens, local bacon	24
Baked aubergine, fennel yoghurt, houmous, five bean & British herb salad (ve, gf)	19
Confit duck, puttanesca & confit tomato bean stew, crispy prosciutto (gf)	24
Pulled lamb & mint gravy shepherd's pie, cheddar mash, crispy shallot & chive crumb (gf available)	27
Cauliflower tikka masala, onion bhaji, cardamom & onion seed rice, toasted coconut (ve)	20
Four cheese pasta, crispy shallot & chive crumb (v)	20

Seriously special

12oz sirloin steak on the bone, confit garlic roasted vine tomatoes, garlic & thyme salted 38.50 chips, peppercorn sauce, Rosemary Butter (gf)



Diata Frida (un af)

Sides & Bar Snacks

Plain Fries (ve, gf)	4
Truffle and parmesan fries (v, gf)	5
Tenderstem broccoli, english rapeseed oil , hazelnuts (ve, gf)	5
Eils' olives (the best you'll ever eat)	6
Smoked almonds (ve, gf)	6
Cured chorizo bites	6
Toasted bread basket, house aioli (v)	6
"Chef's Snack" - toasted sourdough, house aioli, olives, cured meat, house pickles	10
Trio of English cheese, frozen grapes, apple chutney, flavoured butter & Peter's yard crackers	15
Desserts	
Deep fried apple gyozas, hazelnut $\&$ tonka bean ice cream, salted caramel sauce, crumble topping (ν)	8.5
Warm banana bread, banana ice cream, banana brulee (v)	8.5
Triple chocolate mousse – dark chocolate mousse, white ganache, milk chocolate soil (v, gf)	8.5
Caramel roasted pineapple, coconut & lime yoghurt, chocolate crumb, frozen raspberries (ve, gf)	8.5
Post Dinner Drinks	75ml
Naudé Natural Sweet, Mouvédre	12
Yoxall Ice, Dessert Perry, 2019, Staffordshire	15
Cockburns, Fine Ruby Port	9

A discretionary 10% service charge has been included in your bill. This optional charge is to cover the costs of providing exceptional service to you during your visit. Our dedicated staff members work tirelessly to ensure that your dining experience is as pleasant and enjoyable as possible. Thank you for dining with us and we look forward to serving you again soon.