



TODAY'S MENU

Served 12 - 2.30pm

Grilled chickpea hummus, smoked olive oil, paprika, flatbread	5.50
Whipped feta, courgette fritters	7.50
Chorizo, peas & beans with shallots & mint	7.95
Winter minestrone	9.00
Spinach & Parmesan tart, roast tomatoes, lentils & salsa verde	15.00
Moroccan chicken with saffron honey jam, couscous with preserved lemon, parsley & toasted almonds	17.00
Cod fillet with black rice & romesco, artichokes, watercress	18.50
Guinness soda bread, beetroot rémoulade, smoked salmon, avocado, horseradish	16.50
House focaccia, burrata, peperonata & basil	14.25
Dark chocolate truffle, ricotta, candied cumquat & pistachio ice cream	8.25
Basque cheesecake, rhubarb & Seville orange	7.95
Saffron & bay custard tart, blackberry compôte	7.95
Affogato	5.50
Stilton, pears, watercress, crisp bread	7.95
with Krohn Tawny Port	50ml 14.95
Homemade Ices: Praline Turkish Coffee Sherry & Raisin Mango & cardamom sorbet	scoop 3.00
Sour cherry amaretti (2)	3.50
Tea & orange truffles (2)	4.00
Cakes & pastries from the counter	various

If you have any special dietary requirements then please ask a member of staff as some dishes can be adapted to suit.

All ingredients may not be listed, please inform us of any allergies at the time of ordering. All our food and drinks are prepared here on our premises using many different ingredients and shared equipment. We do our best to manage allergens but we cannot guarantee that any of our food or drinks are allergen-free. Therefore, regrettably, we are unable to cater for guests with anaphylactic or life threatening allergies.