



# TODAY'S MENU

Served 12 - 2.30pm

Hummus, harissa spiced chickpeas	5.50
Roast purple sprouting broccoli, toasted almonds, feta & chilli	6.95
Algerian fried chicken	9.50
Butterbean soup, wild garlic chimichurri	10.50
Persian flatbread, mushroom & aubergine shawarma, sumac onions, spinach & yoghurt	14.50
Hake fillet, lemon, artichoke & chorizo paella	22.50
Smoked salmon, red grapefruit, avocado, toasted pine nuts & chicory, grapefruit & elderflower dressing	18.50
Guinness soda bread with carrot, beetroot & apple salad, smoked mackerel	17.50
House focaccia with Rosary goats cheese, olive, tomato & radish salad, white balsamic	15.00
Lamb leg, Jersey Royals, English asparagus, lemon & sorrel	25.00
Pavlova, poached strawberries & rhubarb	8.50
Brown sugar custard tart	7.25
Chocolate marquise, pistachio ice cream	9.50
Affogato	5.50
Stilton & Godminster cheddar, pears, watercress, crisp bread	8.50
with Krohn Tawny Port	50ml 14.95
Homemade Ices: Blood orange & Campari sorbet	scoop 3.00
Turkish coffee   White chocolate & praline   Limoncello	
Sour cherry amaretti (2)	3.50
House chocolate 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.