

EVENING: Time: 17.00-22.00

SMALL PLATES

Padron peppers, Hill Farm rapeseed oil, sea salt	5.00
Dorset labneh, marinated peppers, olive oil	6.00
Spiced lamb croquettes, mint, aioli	6.00
Roasted romanesco, salsify, crispy kale, toasted hazelnuts	6.50
Wiltshire burrata, figs, Terra Creta olive oil	6.50
Crispy fried squid, almonds, black garlic	6.50
Slow cooked chorizo in port, sourdough	7.00

BIG PLATES

Heritage tomato and black rice salad, pomegranate, fennel	8.50
Almond and rosemary chicken, courgettes, orzo, Amfissa olives	11.50
Heritage squash wellington, spiced chickpeas, coriander salad	11.00
Elgin fish stew- monkfish, prawns, mussels, sourdough, aioli	14.00
8oz bavette, field mushroom, bone marrow, smoked tomato, fries	16.50
Elgin cheeseburger, tomato, pickle, mustard mayo, fries	13.00

SIDES

Mr Chaudhry's flatbread	1.80
Garden salad	3.50
Rosemary and garlic fries	3.50
Courgettes, crispy capers, parmesan	4.00
Bubble and squeak	4.00
Runner beans and bacon	4.00

SWEET

Coleman coffee affogato	4.50
Dark chocolate, brownie, Morello cherries, creme fraiche	5.50
Buttermilk pudding, figs, pistachios	6.00
Cheese Merchant cheese plate, crackers, chutney	7.00

We work with the best local suppliers for our meat, fish and veg, our milks and creams are from the Estate Dairy, English cheese from The Cheese Merchant, oils and olives from Greg & Paulina on Broadway Market and our eggs are laid by free range chickens at Rodley Court Farm in Gloucestershire.

Please inform the team of any allergies before ordering.