

## Food

Served from 1pm to 8.30pm

Ante sourdough and cultured butter	3.5
Nocellara del belice olives	3
Salted guara almonds	3
Beef or carrot jerky	3
Selection of seasonal pickles	5.5
Roasted and pickled beetroot with yoghurt and mint	7
Heritage carrots with roast garlic aioli and walnuts	7.5
Very fresh cheese in olive oil	8.5
Mussel pâté with kale and smoked paprika	9
Jerusalem artichokes with cavolo nero and pickled pear	9
Leek dumplings with potato and split pea sauce	10
Steamed crab bun with buckwheat and coriander	12
Rolled pork belly with apple and gremolata	14
Rarebit tartlet with St Andrews Cheddar and Newbarns stout	5
Caerphilly with oatcakes and apple chutney	8
Fennel salami with pickled fennel	8
Salami picante with sauerkraut	9
Bread pudding with brown butter ice cream	8.5

## Five Course Set Menu £55, Matched Drinks £45

Please advise us of any allergies or things you don't eat. Set menu dependant on availability.

## Drinks

Red					125ml
François Écot, Fratrie, Cinsault / Gamay, Burgundy, 2018					6.5
Simon Busser, À Bras Le Côt, Malbec, Cahors, NV					7
Jurtschitsch, Belle Naturelle Rosé, Zweigelt Blend, Austria, 2021					8
Vin Noé, Tchin, Gamay, Beaujolais, 2019					9.5
Traverse Wines, Red, Phoenix / Rondo, Sussex, 2021					10
White					
Finca Venta de Don Quijote, Artefact #2, Verdejo, La Mancha, 2021					6
Longarico, Nostrale, Catarratto, Sicily, 2021					7.5
Domaine Bobinet, PIAK! Blanc, Cabernet Franc, Loire, 2022					8
Les Cigales dans la Fourmilière, La Polonaise, Muscat / Chardonnay, Languedoc, 2021					9
Fumey-Chatelain, Savagnin, Jura, 2017					10
Sparkling					
Meinklang, Foam Vulkán, Hárslevelű / Juhfark, Austria, 2021					7.5
Silvio Messana, Ghazii, Sangiovese, Tuscany, 2021					10
Draught Beer	Pint	6	½ Pint		3
Bottles & Cans			From		6
Homemade Seasonal Soft Drinks					4
Domaine de la Tournelle, Macvin du Jura, Fortified Chardonnay, Jura, NV				50ml	9.5

Service charge is **not** included in your bill, please tip your server.