

- For the table:
- Steamed edamame, sea salt [pb, wg]
- Garam masala labneh, fenugreek-chilli
- butter, spiced chickpeas, flatbread [v] ⑥

▶ WINTER 24
SET MENU

SHARED STARTERS

- Burrata, spiced tomato and ginger relish, nigella, curry leaves [v, wg] ⑥
- Crisp chilli-salt tofu, baby spinach, ketjap manis, spring onion, shiso, chilli, sesame [pb, wg] ⑥
- Hot smoked salmon, chicory, fennel, mustard, watercress [wg]
- Pork and apple terrine, piccalilli, wholegrain mustard, turmeric pickled cucumber, sourdough toast [wd]

CHOOSE A MAIN

- Grilled halloumi, braised greens, hung yohurt, roasted kuri squash, pomegranate mint pesto, oregano, aleppo chilli [v, wg]
- Pan-roasted cod, romesco, herb salad, toasted almonds [wg]
- Roasted chicken breast, white beans, cavolo nero, salsa verde [wg]

(Plant based option available on request)

SHARED SIDES

- Mixed baby leaf salad, house dressing [pb, wg]
- Roasted new potatoes [pb, wg]

CHOOSE A PUDDING

- Warm boiled orange and almond cake, miso caramel, mascarpone [v, wg]
- Dark chocolate sorbet, fontodi olive oil, maldon sea salt [pb, wg]
- Tiramisu: caravan espresso caramel, sponge fingers, mascarpone [v]
- ADD:** cazcabel tequila coffee liqueur 4

pb - plant based | wg - without gluten | wd - without dairy | v - vegetarian
⑥ - cooked in a fryer that may contain allergen traces or non-plant based matter

All our food is freshly prepared in our kitchen so we are unable to guarantee any food or drink is totally allergen-free. Allergens are subject to regular updates, so please check before ordering. For those who suffer serious allergies, please speak with a manager for further information.

A discretionary 12.5% service charge will be added to your bill along with an optional £1 charity donation.