

► WINTER 24
FEASTING MENU

SHARED SMALL PLATES

Garam masala labneh, fenugreek-chilli butter, spiced chickpeas, flatbread [v] Ⓢ

Burrata, spiced tomato and ginger relish, nigella, curry leaves [v, wg] Ⓢ

Sticky red cabbage wedge, nettle macadamia 'cheese', soy roasted pumpkin seeds, pomegranate, mint, dill [pb, wg]

Hot smoked salmon, chicory, fennel, mustard, watercress [wg]

SHARED LARGE PLATES

Roasted chicken breast, white beans, cavolo nero, salsa verde [wg]

Pan-roasted cod, romesco sauce, herb salad, toasted almonds [wg]

Roasted kuri squash, braised greens, plant-based stracciatella, pomegranate-mint pesto, toasted seeds, oregano, aleppo chilli [pb]

SHARED SIDES

Mixed baby leaf salad, house dressing [pb, wg]

Roasted new potatoes [pb, wg]

PUDDINGS

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
Ⓢ - 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.