

FOOD



grilled sourdough (ve) / nocellara del belice olives (ve)
green plantain crisps (ve) / triple-cooked chips (ve) all 4

oxtail croquettes 7
padron peppers (ve) 7
saltfish fritters, spring onions, pineapple salsa 7
crispy squid, spring onion aioli 8.5

cod, curried mussels, cauliflower, samphire 11
crisp marinated haddock, tartare sauce 9
grilled tiger prawns, sweetcorn and mango salsa 10
burrata, crown prince squash, figs, walnuts (v) 9
lamb chop, onion purée, roast shallot, spinach 10.5
gnocchi, paris brown mushrooms, chestnuts, savoy, taleggio (v) 9.5
duck breast, butternut squash, raisins, kale 12.5
grilled aubergine, tahini falafel, red onion cucumber & feta (ve) 10
crushed sweet potato, yam croquette, kidney bean dressing (v) 8.5

Our plates are designed for sharing. We recommend 2-3 per person.

jerk chicken burger, fries, coleslaw 14.5
jackfruit burger, fries, coleslaw (ve) 13.5

sweet

chocolate mousse, rocky road, frangelico, vanilla ice cream (v) 8
steamed pineapple and ginger pudding, mango custard (v) 8
marinated tropical fruit, vanilla yoghurt, coconut/almond crumble (ve) 8

Please speak to us if you have any dietary requirements or allergies; we are happy to accommodate.

(v) = vegetarian (ve*) = vegan option available (gf) = gluten free (gf*) = gluten free option available