

THURSDAY



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

all 4

everything below this line costs 6 pounds

padron peppers (ve)
oxtail croquettes
saltfish fritters, spring onions, pineapple salsa
gnocchi, girolles, hispi cabbage, parmesan (v)
burrata, crown prince squash, figs, walnuts (v)
lamb chop, onion puree, roast shallot, spinach
duck breast, butternut squash, raisins, kale
cod, curried mussels, cauliflower, samphire
crispy squid, spring onion aioli
crisp marinated haddock, tartare sauce
crushed sweet potato, yam croquette, kidney bean dressing (v)
grilled tiger prawns, sweetcorn and mango salsa
grilled aubergine, tahini falafel, red onion cucumber & feta (ve)

sweet

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

drink

rum punch – wray and nephew white rum, pineapple, ginger, bitters, lime
frozen summer daiquiri – white rum, spiced rum, strawberry, lime
guavarita – tequila, triple sec, lime, guava
guinness punch – guinness stout, condensed milk, cinnamon, nutmeg

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