

12

5

Seasonal Cocktails

Rhubarb Sour - gin, aperol, rhubarb syrup, lemon, egg white Sour cherry margarita - Tequila bianco, Cointreau, sour cherry puree, lime

Snacks

Lindisfarne Oysters - Shallot vinegar Cucumber and lime granita Grilled, creamy samphire, pangrattato	4 each / 6 for 20
Pink lane Sourdough with a selection of butters Pink Lane Focaccia, mixed olives, extra virgin olive oil Seasonal Pickles, dill emulsion	5 6 6
Small plates	
Tempura soft shell crab, fennel pollen aioli, smoked pickled caulifl Cornish sardines, tabbouleh, horseradish, spinach	lower 10 10
Burratta, new season asparagus, wild garlic pesto, toasted seeds King Prawns, nduja espuma with Pink Lane focaccia	12 15
Lobster Ravioli, fish cream & bottarga Yorkshire wood pigeon breast, truffle dauphinoise potatoes, wild lee Scallops, pea puree, oyster fritter, beurre blanc Smoked mackerel pate, house pickles, toasted sourdough	16 eks 14 18 8
Tempura tuna sushi roll, onuga caviar, togarashi Mains	12
Grilled Portuguese Octopus, squid ragu, chorizo crumb, white bean pur Crab Linguine, harissa & wild garlic Steamed cod, mussels, onuga caviar, fish cream, new potatoes Beer battered Haddock, hand cut chips, crushed minted peas, tartar so Chalk stream trout, miso sweet potato, roast beetroot, avocado, cori Monkfish bouillabaisse, roast peppers, sun dried tomatoes, bottarga R&J Sirloin Steak, blue cheese sauce, hand cut chips, baby gem Herb crusted rack of lamb, spring pea puree, broadbeans, jersey royal Confit Duck leg, spring onion, saffron risotto, spring peas Sumac Cauliflower, confit fennel, butterbean puree(VG)	22 30 sauce 19 Lander 25 34 37
Sides	
Baby new potatoes, herb butter Parmesan Skinny Fries Mixed seasonal greens Beetroot, sumac yoghurt Cauliflower Steak, fondant cheese	5 5 5 6 6

Please let us know if you have any allergies or dietary requirements so we can make suitable suggestions.

Roasted Hispi with harissa, crispy onions