

Set By Lovage

Menu

2 courses £25 / 3 courses £30

(Friday - Saturday 12pm - 3pm / Wednesday - Saturday 5pm - 5:45pm)

We hand pick and forage our ingredients where possible, and all our suppliers have been carefully selected based on quality and sustainability of their produce.

Pink lane sourdough, selection of butters 5
Pink lane focaccia, mixed olives, extra virgin olive oil 6

Starters

Tempura tuna sushi roll, onuga caviar, togarashi
Cornish sardines, tabbouleh, horseradish, spinach
Burrata, new season asparagus, wild garlic pesto, toasted seeds
Smoked mackerel pate, house pickles, toasted sourdough
Tempura soft shell crab, lemon aioli, smoked pickled cauliflower

Mains

Confit Duck leg, spring onion, saffron risotto, spring peas
Beer Battered Haddock, hand cut chips, peas & tartare sauce
North sea bream, leek and mash puree, beurre blanc
Sumac cauliflower, confit fennel, butterbean puree (VG)
Crab Linguine, harissa & wild garlic

Desserts

Lemon posset, poached Yorkshire rhubarb, biscotti
Pistachio and custard tart, salted caramel ice cream
White chocolate mousse, hazelnut brittle, sour cherry compote
Ice cream or sorbet

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

A discretionary service charge of 10% will be added to your bill.