

## Snacks

Lindisfarne Oysters - Shallot vinegar Green apple and mint granita Grilled, creamy samphire, pangrattato	4 each / 6 for 20
Pink lane Sourdough with a selection of butters	5
Pink Lane Focaccia, mixed olives, extra virgin olive oil	6
Seasonal Pickles, dill emulsion	6
Padron peppers, harissa butter bean puree	6

## Small plates

Tempura soft shell crab, fennel pollen aioli, smoked pickled cauliflower	10
Burratta, heritage tomatoes, peach, wild garlic pesto, basil dust	12
King Prawns, nduja espuma with Pink Lane focaccia	15
Lobster Ravioli, fish cream & bottarga	16
Yorkshire wood pigeon salad, baby gem lettuce, beetroot, hazelnuts, apple	14
Scallops, pea puree, oyster fritter, beurre blanc	18
Wild brill ceviche, chilli, coriander, radish, carta de musica	15
Tempura tuna sushi roll, onuga caviar, togarashi spice	12
Local lobster salad, fennel, grapefruit	22

## Mains

Grilled Octopus, romesco sauce, courgette flower, feta mousse	30
Crab Linguine, harissa, wild garlic, tenderstem broccoli	22
Grilled cod, garam masala sauce, mussels	30
Beer battered Haddock, hand cut chips, crushed minted peas, tartar sauce	19
Chalk stream trout, miso sweet potato, roast beetroot, avocado, coriander	25
Monkfish bouillabaisse, roast peppers, sun dried tomatoes, bottarga	34
R&J Sirloin Steak, peppercorn sauce, heritage tomatoes, hand cut chips, baby gem	38
Crusted rack of lamb, spring pea puree, broad beans, jersey royal potatoes	30
Confit Duck leg, fennel & fine bean salad, orange marmalade	22
Sumac Cauliflower, confit fennel, spiced butter bean puree (VG)	19

## Sides

Baby new potatoes, herb butter	5
Parmesan Skinny Fries	5
Mixed seasonal greens	5
Beetroot, sumac yoghurt	5
Roasted Hispi with harissa, crispy onions	5
Fine bean salad, marinated chickpeas, house dressing	5

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

A discretionary service charge of 10% will be added to your bill, service charge is shared out equally between our team members