



Set Menu

2 courses £25 / 3 courses £30

(Thursday - 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
Padron peppers, harissa bean puree 6

Starters

Tempura tuna sushi roll, onuga caviar, togarashi spice
Burratta, heritage tomatoes, peach, wild garlic pesto, basil dust
Smoked mackerel pate, toasted sourdough, seasonal pickles
Tempura soft shell crab, lemon aioli, smoked pickled cauliflower

Mains

Confit Duck leg, fennel & fine bean salad, orange marmalade
Beer Battered Haddock, hand cut chips, peas & tartare sauce
North sea bream, courgette orzo, samphire
Crab Linguine, harissa, wild garlic, tenderstem broccoli

Desserts

Lemon posset, poached Yorkshire rhubarb, biscotti
Pistachio and custard tart, salted caramel ice cream
Selection of sorbets & Ice creams

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.