

Set

Menu

2 courses £25 / 3 courses £30

Wednesday 5pm-9pm / Thursday 12pm-2pm & 5pm-9pm
Friday - Saturday 12pm-2pm & 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, pesto, basil dust
Smoked mackerel pate, toasted sourdough, seasonal pickles
Grilled Cypriot sausage "Seftalia", tzatziki

Mains

Slow roast brisket, butter bean puree, kale spinach, jus
Beer Battered Haddock, hand cut chips, peas & tartare sauce
Cornish mackerel, citrus salsa verde, seasonal greens
Chalk stream trout, heritage tomatoes, roast beetroot, avocado,
coriander

Desserts

Lemon posset, strawberry compote, biscotti

Amaretto Affogato, pistachio biscotti

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.