



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.

Snacks

Lindisfarne Oysters - Shallot vinegar, lemon Cucumber, citrus ponzu 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, smoked salt, pepper, lemon	6

Small plates

Tempura soft shell crab, taramasalata, smoked pickled cauliflower	13
Burrata, buckwheat crepe, Autumn harvest squash	12
Grilled octopus, potato terrine, nduja paste	15
Scallops, carrot & corn puree, black pudding, beurre blanc	18
Seasonal wild mushrooms, toasted foccacia, egg yolk	9
Tempura tuna sushi roll, togarashi mayonnaise, onuga caviar	10

Mains

English blue fin tuna steak, seasonal greens, beurre blanc	30
King Prawn tagliatelle, prawn bisque, clams	19
Grilled stonebass, soubise, beetroot and onion grelot, mussels, salmon roe	28
Beer battered Haddock, hand cut chips, crushed minted peas, tartar sauce	19
Roast Halibut, roast squash, seasonal mushrooms, chestnut puree, peppercorn sauce	34
R&J Ribeye Steak, peppercorn sauce, roast shallot, potato puree, baby gem	38
Lamb cutlets, artichoke puree, confit carrots, Buston farm potatoes, romanesco	30
Roasted cauliflower, romesco sauce, salsa verde	17

Sides 5

Baby new potatoes, herb butter
Parmesan Skinny Fries
Steamed tenderstem, lemon butter
Beetroot, sumac yoghurt

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