



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, smoked salt, pepper, lemon 6

Starters

Tempura soft shell crab, taramasalata, smoked pickled cauliflower

Burrata, buckwheat crepe, Autumn harvest squash

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, chimichurri, smoked coleslaw, house dressing

Sea bass, lentils and chorizo veloute

Desserts

Pistachio posset, orange marmalade, biscotti

Amaretto Affogato

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.