



Set Menu - 2 courses £25 / 3 courses £30

Wednesday-Thursday 5pm-9pm Friday 5pm-5:45pm

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 6

Pink lane focaccia, mixed olives, extra virgin olive oil 7

Starters

Shetland mussels, shallots, lime, dill, samphire

Burrata, heritage tomatoes, basil oil, pecorino crisp

Smoked haddock and salmon fish cake, dill fish cream

Mains

Beef and game ragu pappardelle, pecorino cheese

Herb crusted haddock, curried lemon sauce, cavolo nero

Black bream, crushed new potatoes, pistou, cherry tomatoes

Desserts

Lemon curd & poached rhubarb pavlova

Amaretto affogato, biscotti

Selection of sorbets & ice cream

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.