



Plates

- Flat iron steak, girolle and trompette mushrooms, red wine jus, crispy shallots £9
- Bath chaps, crispy pigs ear :: celeriac and apple slaw £8
- Chermoula marinated chicken skewers, tomato, cucumber, bulgur wheat £8
- Grilled lamb chop :: broad beans, red wine £7
- Jerk red gurnard, sweet potato purée, cornbread £8
- Pan roast hake, celeriac, dill and lemon £7.5
- Mackerel fillet, braised chicory and orange £7.5
- Whole baked camembert for two, house chutney :: stonebaked sourdough £13
- Grilled courgettes, pickled red onion & carrots, broad beans :: lemon & shallot £7
- Baked fig, aubergine, tahini dressing and toasted sesame seeds £7
- Heritage tomato, mozzarella, basil, aged balsamic £6.90
- Deep fried corn on the cob :: chilli butter and gruyere £4.5

2 plates is lunch for one, 5 plates is supper for 2, 6 plates is a feast

Sides

- Sourdough, foccacia, olives £6
- Chorizo in red wine £4.5
- Padron peppers £4
- Triple cooked potato chunks £4
- Mixed leaves, house dressing £3.5

Pizza

- Tiger prawn, roast pepper, lime, coriander £9.5
- Pork belly, pickled carrot, rocket £8.5
- Sweet potato, goats cheese, pine nuts £8
- Buffalo mozzarella, pesto £8
- Braised chicken, bacon, tarragon £8
- Grilled courgette, black olive, pickled red onion £8
- Spiced sausage, peppered salami, rocket £8
- Beetroot, chilli, milk curd £8

Desserts

- Hot cinnamon coated doughnuts :: chocolate dipping sauce £5.5
- House made ice cream £2.5/4.5

Everything made in house by loving hands