

Snacks

Bread and butter (vegetarian)
Half a dozen Lindisfarne oysters
Arancini (vegetarian)
Marinated olives (plant based)
Fried friggittelli peppers, sea salt and lemon (plant based)
Gambas al ajillo
Cheeses from Neal's Yard Dairy

Starters

Pig's cheeks croquettes, anchovy mayonnaise and pickled radishes
Burrata, roast onions and pomegranate (vegetarian)
Sweet and sour aubergines, mint and pane carasau (plant based)
Smoked salmon, hash browns and herbed crème fraîche
Roast beetroot, harissa and herb tahini (plant based)
Hispi cabbage and caraway fritters, paprika and burnt lemon (plant based)

Mains

Grilled purple sprouting broccoli, spiced chickpeas and preserved lemon (plant based)
Twice-baked cheese soufflé, creamed leeks and mustard (vegetarian)
Delica pumpkin, ricotta and chestnut rotolo, parmesan sauce (vegetarian)
Roast hake, wild mushrooms, lentils and salsa verde
Halibut, spinach, mussels and Café de Paris butter
Braised duck leg, farro, quince and watercress
Pork schnitzel, cavolo nero, mustard, crème fraîche and a fried egg

Sharing

Chicken, leek and bacon pie, for 2
Slow cooked lamb and gratin dauphinois, for 2
Whole roast lemon sole, chips and tartare sauce, for 2
Wing rib of beef, chips, watercress and peppercorn sauce, for 2 or 3

Sides

Chips (vegetarian)
Salad
Greens
New potatoes