

..... Crusty bread with seaweed butter - £3 per person .....

## STARTERS

Miso roasted cauliflower, shoreline vegetables, seaweed, peanuts, radish salad	£10/£20
Fritto misto, salmon, cod, mussel, squid, sweet chilli sauce	£11
Smoked haddock chowder, toasted rarebit	£12
Twice-baked cheese soufflé, perry cider soaked apricots, thyme infused cream	£12
Gambas "Al Pil Pil", chili, lime, coriander, toasted sourdough	£15

## MAINS

Cornish mussels, white wine & parsley, <i>main course mussels is served with fries</i>	£12/£22
Gnocchi, wild mushroom, butternut squash, charred leeks, truffle	£21
Pork chop, cauliflower purée, 'Nduja dauphinoise, chimichurri	£28
Roasted beef rump, Yorkshire pudding, all the trimmings	£28
Cod kiev, miso mayonnaise, seaweed fries	£30

## DESSERTS

Selection of ice cream & sorbets [v]	£8
Milk chocolate crème brûlée, blood orange, pistachio	£10
Sticky toffee pudding, candied pecans, vanilla ice cream [v]	£10
Yuzu posset, miso chocolate, red wine pear, sesame	£10
Selection of cheese & biscuits, apricot & ginger preserve	£17



Some of our dishes contain allergens, as well as [delicious!] calories.

If you'd like to see our allergen menu and calorie count for our dishes scan the QR code.

Feeling 'tip top' after your dining experience with us? We have popped a 10% discretionary service charge onto your bill and all of this will be shared equally amongst our hard-working team. If you'd like to opt-out that's fine too, just let us know.

