



### APPETISERS

Marinated house olives  
Freshly baked breads with Los Dos Anigos olive oil & balsamic vinegar

--- All priced at 3.50 ---

### TO START

--- 2 courses 18 ---

--- 3 courses 22 ---

**AUBERGINE-** Aubergine and heritage tomato soup, yogurt, sumac, pomegranate, goats cheese, sun blushed tomato and sesame seed foccacia (V)

**PLAICE-** Fillet of Cornish plaice, Clams, onion and fresh ginger dashi, soy glazed shiitake mushrooms, crisp enoki mushrooms, baby carrots, broad beans, konbu

**MEXICAN MARI GOLD & CUCUMBER-** Mexican marigold, herbs and flowers from the kitchen garden, variety of Kohlrabi preparations, pistachio, pomegranate, radish, ricotta, gooseberry ketchup, cucumber and mint granita (V)

**PIGEON-** Wrral shot wood pigeon salad, goats cheese, almond, raspberry, black garlic, liquorice, Ecuadorian chocolate

### MAIN COURSE

--- 2 courses 18 ---

--- 3 courses 22 ---

**GLOUCESTER OLD SPOT PORK-** Roasted belly pork, grilled pork loin rolled in caraway and fennel seed, gooseberry relish, elderflower and pork consomme, leek vinaigrette, sea aster, kohlrabi

**PINEAPPLE CHEESE ONION-** Spiced roast pineapple, pineapple and mango chutney, pineapple lassi, lentil curry, pineapple hot sauce, kidney beans, slow roast red onion, aubergine, courgette, coconut, paneer cheese (V)

**CORN FED CHICKEN -** Miso and maple marinated breast, lemon garlic roasted leg, hot wing, corn butter sauce, chorizo, courgette, polenta, button mushrooms, confit cacklebean yolk

**ROAST HAKE-** Roast fillet of hake, confit byaldi, nasturtium pesto, roast tomato sauce, roquito peppers, monks beard agretti, courgette, goats cheese and mint arancini

### SIDES

Triple cooked chips  
Summer veg  
Seasonal mixed salad, Veg men leaves

--- All priced at 3.50 ---

\*If you require any information on allergies/intolerances, please ask a member of our team\*

