Late-Spring Edition

# Tavern Dining Menu 

Served daily from 6pm

## Nibbles

| Cheese Scones (v) | £7 | Brioche \& Butter Pudding (v) (N) £7.5 |
| :---: | :---: | :---: |
| Marmite butter |  | Briecheese / Walmut ketchup |
| Selection of Breads (v) | $£ 6.5$ | Artisan Cured Meats .............. £12 |
| Whipped butter / Olive tapenade |  | Pickles / Chutney / Olives / Bread |

## Starters

| Mushroom Parfait (v) | £10 | Nduja \& Sausage Dumplings | $£ 12$ |
| :---: | :---: | :---: | :---: |
| Pickled shallots / Hen-offthe-V |  | Lobster \&pork sauce / Chives / <br> Yuzu pearls / Crispy sage |  |
| Char Sui Monkfish (NGI) | $£ 11.5$ |  |  |
| Salmon roe / Burtnori |  | Butternut Squash (v) (NGI) | $£ 9$ |
|  |  | Makhanisauce / Freshpaneer Hazelnut crumb |  |

Salads
Caesar Salad ..... $£ 13$
Little gem / Croutons / Parmesan / Crispy hens'egg
Oriental Salad (N) (NGI) ..... $£ 12$Cabbage / Cucumber / Carrot / Papaya / Softherbs / Peanut \&s soy dressing
Baby Beet Salad (Vv) (NGI) ..... $£ 12$Rocket / Orange / Superstraccia (vegan burrata) / Seed mix

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Add to your salad £5 each
Smoked chicken I Prawns I Halloumi (V)
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## Mains

Five Spice Roast Duck (N) (NGI) .. £28 Cod ..... £25
Fennel / Crisp polenta / Hispicabbage / Clams / Parsley crumb / Samphive /
Walnutcrumb / Lavenderjus Codskin emulsion / Fish veloute
Guinea Fowl (NGI) ..... £25
Cauliflower (V)(N) (NGI) ..... £20
Presspotato / Artichoke / Courgette / Black bomber cheddar / Vegan bacon /Pickled walnuts

Pickled walnuts
Lamb Loin (NGI) ..... £32
Cottage pie / Swede / Kale / Carrot /
Raselhanout / Saffron

## Grill

All grills served with caramelized onion purée, confit beeffat tomato, mushroom \&fat chips
$\qquad$
Dry-aged Fillet 8oz ..... £37
Dry-aged Ribeye 10oz ..... $£ 34$
Chooseyour sauce:
Peppersauce | Garlic butter | Bearnaise sauce
Sides
Fat Chips (v) ..... £5
Beef Fat Fries ..... £5
Beef Fat Hand-Cut Chips ..... £5
Truffle \& Parmesan Fries (v) ..... £6
Homemade Nduja Mac \& Cheese ..... £7
Homemade Hashbrowns (v) (NGI) ..... £6
Baba Ganoush (N) (NGI) ..... £5
Curry leafoil / Pine nuts
Mediterranean Roast Vegetables (v) (NGI) ..... £5Feta cheese

## Desserts

Warm Belgian Chocolate Fondant $(\mathrm{v})$ ..... $£ 10$
Kirsh soaked cherries / Cherryice cream
Gingerbread Sticky Toffee Pudding (v) ..... £9Butterscotch sauce / Clotted cream ice cream
Carrot Cake $(\mathbb{N})(v)$ ..... £9
Salted caramel / Candied walnuts / White chocolate / Orange
Frozen Spiced Blackberry Parfait ..... £10
Tonka custard doughnut / Spiced apple jelly / White chocolate / Ginger crumb / Freshblackberry
Sharing Dessert Platter For Two ..... £20
Chefs'selection of cakes \&ice cream
Cheese Selection (NGI on request) ..... £14
Crackers / Grapes / Quincejelly / Celery

