

# MENU

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## NIBBLES & SMALL PLATES

Our Menu is served as its cooked, its great to order a mixture and share between your table.

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House Olives (vg, gf)	3.5
Homemade Bread w/Oils (v)	4
b&b Cured Meats, Capers & Cornichons (gf)	8
Chorizo & Mozzarella Arancini w/Romesco	5.5
Crispy Courgette, Aioli, Mint & Chilli Gremolata (v)	5

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## PLATES

Heirloom Tomato, Fennel & Oregano Salad w/ Pumpkin Seeds & Sherry Dressing (vg, gf)	7.5
Smoked Gammon Terrine, Apple & Sage Mayo	7
Duck Breast, Orange & Carrot Puree, Potato Terrine & Spring Greens (gf)	12.5
Tempura Squid, Fire Roasted Peppers & Chimmi Churri	8
Charred Aubergine, Garlic & Mint Labneh, Chilli Oil, hazelnuts (v, gf)	7
Smoked Mozzarella & Spinach Agnolotti w/ Broad Beans & Parmesan (v)	9.5
Lamb Rump, Lamb Croquette, Asparagus, Pea Puree	13
Peach, Bulgar Wheat, Rocket, Rosemary Croutons & Salsa Verde (vg)	6.5
Lemon & Parmesan Gnudi w/ Tomato, Fennel & Pine Nuts (v)	7
Almond & Herb Crusted Stone Bass, Crushed New Potatoes, Samphire, Shellfish Bisque	10
Rosemary Salt Hand Cut Chips (vg)	4

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## SWEET TREATS

Strawberry, Vanilla Mousse, Pink Peppercorn Meringue	7
Gooseberry & Elderflower Cheesecake, Ginger & Lime Sorbet	6.5
Roasted Peach, Pistachio & Coconut Ice Cream, Maple, Oat Crumb (vg)	6.5

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