

Small Plates

Fresh baked focaccia, Nocellara olives (VG)	£5.00
Garden vegetable soup, house focaccia (VG)	£6.00
Foraged mushrooms, mature sherry on sourdough (V)	£8.00
Fish kofta, Greek yogurt, sumac	£9.00
Garden broad beans, thyme, tomato bruschetta (VG)	£8.50
Burrata, grilled garden vegetables, sourdough (V)	£9.00
Garden beetroot hummus, house flat bread (VG)	£7.00
Smoked mackerel pate, pickled lemons, foraged watercress, toast	£9.00
Cauliflower, cumin and spinach fritters, minted yogurt (V)	£7.00
Heritage tomatoes, Parlour made feta cheese (V)	£8.00
Charcuterie board (minimum two sharing)	£12.00pp

Big Plates

In-house fresh made fettuccine, tender stem broccoli, walnuts (V)	£12.00
Grass fed chicken, gem lettuce, courgettes, ricotta salad	£14.00
Steamed place, spinach, smoked chowder	£17.00
Garden vegetable risotto, watercress, herb oil (VG)	£12.00
Dry aged beef tagliatta, rocket, Durham hard cheese, horseradish	£22.00

To Finish

Panacotta, biscotti	£6.00
Beetroot sponge, orange Ice-cream, syrup	£6.00
Banana Parfait, dark chocolate soil, butter chocolate sorbet	£6.00