

SHARING PLATES

BREAD & CRACK BUTTER
(vegetarian)
BBQ'D Sourdough, Caramel
Butter & Seaweed **4.5**
(Milk, Sesame, Gluten, Lupin)

KIMCHI SUSHI RICE FRIES
(Vegan)
Sushi Rice, Kimchi, Furikake **4.5**
(Soy, Sesame, Sulphites)

PUMPKIN SOLSTICE CROQUETTE
(Vegetarian)
Pumpkin & White Lake Solstice
Croquette, Port Raisin & **12.5**
Horseradish
(Celery, Gluten, Lupin, Milk,
Egg, Sesame)

RUNNER COURGETTE
(Vegan) **13.5**
Runner Beans, Trombone
Courgette, Watercress, Dashi
(Sesame, Sulphites, Soy)

PHILLY CHEESE STEAK TARTARE **16**
Dry Aged Beef Bavette,
Taleggio, Pickles, Hoagie Roll
(Sesame, Egg, Gluten, Lupin,
Milk)

DESSERTS

ROLO FINESSE
Chocolate Cremeux, Miso Toffee,
Malt Milk Ice Cream **9**
(Gluten, Lupin, Milk, Egg)

BLACK FOREST GATEAUX
(Vegan) **9**
Guanaja 70% Dark Chocolate,
Cherry, Chantilly
(Gluten, Lupin, Soy, Sulphites)

DAMSON & PLUM MESS
Sweet Pickled Damson, Winter
Raspberries, Plum Jam, White
Chocolate Crumble, Smoked **9**
Meringue
(Egg, Milk, Sesame, Sulphites,
Gluten, Lupin)

ROASTS

All mains come with Roast
Potatoes, Cauliflower &
Broccoli Cheese, Red Cabbage,
Creamy Leeks, Roasted Carrot,
Yorkshire Pudding & Gravy.

UMAMI SHORT RIB **25**
(Soy, Milk, Sesame, Sulphites)

**KOREAN GLAZED TRUFFLE STUFFED
CHICKEN** **25**
(Soy, Mustard, Milk, Egg, Sesame,
Sulphites)

TEMPEH CAKE **25**
(Sesame, Sulphites, Soy)