



## SMALL PLATES MENU

SERVED MONDAY - SATURDAY 1PM-9PM

### HOT

**TEMPURA MUSHROOM** £7.50  
DASHI - CHILLI - SOY SAUCE (VG)

**VEGETABLE CURRY** £8.00  
ALMOND - COCONUT (VG)

**PANEER** £7.50  
AUBERGINE - PINEAPPLE - CORIANDER (V)

**PANKO AUBERGINE** £8.00  
TOMATO - PARMESAN (v)

**ASPARAGUS** £5.50  
CHILLI - BALSAMIC - PARMESAN (VG)

**GOAT SOUVLAKI** £9.50  
WILD GARLIC - PICKLED CUCUMBER

**BREADED CHICKEN** £9.50  
CHASSEUR SAUCE

**MACKEREL** £8.50  
RED PEPPER POLENTA - SAMPHIRE

**SCALLOP** £13.50  
CHICKEN SKIN - WILD GARLIC

**COURGETTE** £6.00  
PISTACHIO MOLE (VG)

**FINGERLING POTATOES** £5.50  
CHIVE BUTTER (v)

**FRIES** £4.50  
LEMON & HERB MALDON SALT (VG)

### COLD

**BURRATA** £9.50  
HERITAGE TOMATO - WILD GARLIC OIL (V)

**CHEESE SELECTION** £10.00  
CRACKERS - CHUTNEY - CELERY - CAPERBERRY (V)

### DESSERTS

**WAFFLES** £5.50  
MISO CARAMEL - VANILLA ICE CREAM (V)

**CHOCOLATE TORTE** £5.50  
FROZEN YOGURT - HONEYCOMB (V)

**LEMON POSSET** £5.50  
RASPBERRY SORBET (V)

**AFFOGATO** £5.50  
DOUBLE ESPRESSO - ICE CREAM  
ADD AMARETTO or COFFEE RUM £2

### DESSERT WINE

Raventos d'Alella Parfum de Pansa n3, Pansa Blanca, 2012, Spain £5.50 (100ml)

V - vegetarian VG - vegan

Please note that all our food is prepared in a kitchen that regularly handles: Celery, Gluten, Crustaceans, Eggs, Fish, Lupin, Milk, Mollusc, Mustard, Nuts, Peanuts, Sesame, Soya & Sulphur Dioxide. Please ask for a full list of allergens and please inform us of any dietary requirements before ordering food.