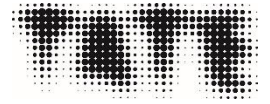


RESTAURANT MENU



2 COURSES £29

3 COURSES £35

STARTERS

SMOKED TROUT

lightly cured, chalkstream smoked trout, violetta artichokes and black garlic (£2 supplement)

MACKEREL

grilled mackerel fillet, smoked miso emulsion, fermented beetroot and cucumber

DUCK TERRINE

slow baked duck terrine, port wine figs, pistachio and chicory

CAULIFLOWER SOUP

cauliflower soup, raisin pesto and crispy capers

CARROT SALAD

roasted carrot puree, shaved heritage carrots, orange and deep-fried feta

MAINS

LAMB

Yorkshire heritage breed lamb loin served pink with tenderstem broccoli, tzatziki and zhoug

CHICKEN

jasmine tea brined British free-range chicken breast, pea purée, shiitake and king oyster mushroom

HAKE

roasted hake, courgette fritter, brown shrimps and seaweed

RAVIOLO

ricotta and fermented mushroom raviolo, braised spring greens and girolles

JACKFRUIT

crispy jackfruit, red peppers, toasted corn, almonds and pineapple

SIDES £4.50

CELERIAC & ROCKET REMOULADE

KALE & BAGNA CÁUDA

THICK CUT CHIPS

OUR DISHES MAY CONTAIN ALLERGENS, PLEASE ASK A MEMBER OF STAFF FOR FURTHER DETAILS.
A DISCRETIONARY SERVICE CHARGE OF 12.5% AND SUGGESTED £1 DONATION TO TATE WILL BE ADDED TO YOUR BILL.