

APERITIF

**Verdita Picante | 11.5**

*Tiempo Reposado, jalapeño, coriander,  
mint, pineapple, agave, lime*

DISGESTIF

**Tiempo Flat White | 10.5**

*Baileys, Tiempo Espresso,  
Perky Blenders espresso, cream & vanilla syrup*

Snappy East Organic Sourdough - *sunflower seed romesco, chive oil (vg) | 7.5*

Padron Peppers - *slow roasted aioli (v) | 7.5*

Perello Olives - *pitted green Spanish gordal picante olives (vg) | 6*

Smoked Aubergine - *chilli, feta cheese, tomato, olive oil, oregano | 8.5*

Roasted Scallops - *parsley & garlic butter, crispy Japanese breadcrumbs (three per portion) | 16.5*

Pea & Parmesan Arancini - *shaved parmesan, pea shoots | 9.5*

Wild Mushrooms on Toast - *chilli & garlic wild mushrooms, jerusalem artichoke cream, artichoke crisp (v) | 9.5*

Rice Noodle Salad - *red gem lettuce rice noodles, pickled carrots, cucumber, coriander, mint, crispy onion,  
sesame seed, chill & garlic dressing | 12* Add Lemongrass Chicken | **4**

Line Caught Cornish Cod - *tomato, fennel butterbean & coconut milk cassoulet, grilled baguette | 22*

Linguine Pasta - *olives, capers, tomato, chilli, spenwood cheese (v) | 16*

Slow Braised Leeks - *gribiche sauce, rainbow chard, hazelnuts | 18*

Fosse Meadows Chicken, Mushroom, Bacon & Tarragon Pie - *herbed mashed potato, spring greens, red wine gravy | 19*

28-Day Dry Aged Bavette 220g | **22**

28-Day Dry Aged Rib-Eye 250g | **33**

*Swaledale 'regenerative farmed' beef, served with seasonal greens, salsa verde, Koffman fries & your choice of sauce -  
peppercorn, chimichurri, garlic & parsley butter*

**STEAK SHARERS AVAILABLE THURSDAY - SATURDAY ask your server for details**

Mac & Cheese | **6** Skin on Rosemary Fries | **4.5**

Thick Cut Skin on Chips | **5** Crispy Baby Potatoes | **5**

Garlic & Herb Fries | **5.5** Charred Greens | **6**

Rainbow Slaw | **4** Truffle Butter Seasonal Greens | **4.5**

Tenderstem Broccoli & Toasted Almonds | **6**

An optional 12.5% service charge will be added to your bill.

Please let us know if you have any dietary requirements or allergies. Some dishes may contain nuts, dairy or wheat products. A number of our dishes are gluten free or can be made gluten free. Ask your server for details.

(v) = vegetarian (vg) = vegan