



## To start

- Garlic/cheesy garlic flatbread 7/8 V
- Smoked lardo flatbread, cured belly, anchovy & salsa verde 12
- Half pint of shell-on prawns, Marie Rose sauce 9
- Isle of mull cheddar cheese soufflé, spinach, wholegrain mustard sauce 12 V
- Antipasti, pickles, radishes, cured meats, grilled sourdough 14
- Tuna tartare, avocado, sesame, soy 15
- ‘Nduja Scotch egg, saffron aioli 9
- Buttermilk-fried chicken wings, soy & honey or chilli & sesame 9

## Mains

- Fish & chips, crushed peas, tartare sauce 18
- Beetroot orzo, baby leeks, roast beets, hazelnuts, and Blue Murder 18 V
- Double cheeseburger, spiced mayo, French fries 17
- Braised blade of Angus beef, cavolo nero, confit carrot, baked mash 28
- Wootton estate venison Barnsley chop, braised red cabbage, celeriac puree 29
- Whole Cornish plaice, Ratte potatoes, fine beans, seaweed butter 25
- Rump steak, Daylesford Organic leaves, French fries, horseradish crème fraiche 28

## Wood-fired sourdough pizzas

- Marinara pizza - San Marzano tomato, basil, garlic, olive oil 12 Vv
- Margherita pizza - San Marzano tomato, basil, garlic, Fior di latte 14 V
- Afumado pizza - Smoked chicken, truffled bechamel, charred corn, mushrooms a la Greque 16
- El cap pizza - San Marzano tomato, aubergine caponata, goats curd, rocket, pine kernel 16 V
- Diavolo - ‘Nduja, chorizo, peperoni, roasted peppers, Fior di latte, rosemary honey 16
- Extra toppings +2

## Sides 5

- French fries | Ratte potatoes | Seasonal greens | Braised red cabbage |
- Daylesford Organic mixed leaves | Roasted heritage beetroots