

December 2023

All of our dishes are served to the table as and when they are ready. We recommend ordering for the whole table to share and suggest 4-6 plates between two.

Sicilian green olives £4.5

Warm sourdough, olive oil \$\forall \(\text{£4} \) (add roast chicken butter £, 3.5)

Winter squash arancini, chipotle (3pcs) V £8 (extra arancino £,2.5)

Prawn croquettes, black garlic (3pcs) £8 (extra croquette £2.5)

Hot artichoke & parmesan dip, sourdough ♥£7.5

Burrata, tomato & anchovy (② available) £12.5 Smoked mackerel mousse, music bread £8

Crispy cod cheeks with tartare sauce £9.75

Woodland mushrooms, Jerusalem artichoke V £10.5

Sesame roasted Chantenay carrots, granola, raisins V £9.5

Gorgonzola filled gnocchi, beetroot, pickled grapes \bigcirc £9.5

Corn-fed chicken and pork ballotine, honeyed parsnip £11

Beef shin tortelloni, mushroom & truffle £12.5

Roast tenderstem, homemade ricotta, almond, chilli oil \mathfrak{D} (\mathbb{V} available) £7

Pear and walnut salad, blue cheese & chicory \mathfrak{D} (\mathbb{V} available) £7

Pigs in blankets, Dijon mayo £7.50

Selection of cheeses, homemade crackers & chutney £12.5

Winter spiced crème brûlée **V** £7.5

Godello poached pear, coconut sorbet **V** £7.5

Chocolate brownie, salted caramel, vanilla ice cream **V** £7.5

Two scoops of Hackney ice cream or sorbet **V** £7.5

Gluten free bread available

A discretionary 12.5% service charge will be added to your bill