

Our menu is based on dishes and flavours which are used in tasteful and innovative ways and in a way which people can understand. We create local and global favourites which everyone knows and loves and are heartwarming with an innovative twist. Our small and large plates are perfect for sharing, inspired by the different cultures that this city brings together. We recommend 3 plates per person.

SNACKS

Charred Rosemary Focaccia £5.50 (ve)

Balsamic, olive oil

Tomato & Red Pepper Hummus £5.50 (ve)

Charred flatbreads

Marinated Gordal Olives £5.50 (ve)

Aleppo Dusted Pork Scratchings £4.50

GRAZING BOARDS (Ideal for two to share)

Mezze Board £15 (v)

Focaccia, apricot, pistachio & sesame seed crackers, cornichons, Gordal olives, beetroot hummus and whipped feta Charcuterie & Cheese Board £22

Focaccia, Cotswold brie, green tomato chutney, salami, air dried York ham, truffle mayo, cornichons, Gordal olives, apricot, pistachio and sesame seed crackers

SMALL PLATES

3 for £19.95

Breaded Calamari £7.50 Lemon and garlic aioli

Chargrilled Sea Bass £12

Courgette, basil mayo, lemon thyme crumb

Queen Scallops £9.50

Baked in the shell with garlic butter and parsley pangratatto

'Nduja Scotch Egg £11

Soft-set yolk, romesco sauce

Teriyaki Pork Belly £12

Pickled daikon radish, apple gel, leek ash, crackling

Spiced Lamb Meatballs £12.50

White bean puree, harissa ketchup, garlic aioli, dukkah

Carrot Risotto £9 (ve)

Whipped feta, toasted pumpkin seeds

Black Rice Arancini £10 (v)

Lemon and garlic aioli, parmesan

Potato Gnocchi £9 (v)

Courgette puree, whipped feta, lemon thyme crumb

ON THE SIDE

Truffle Mac & Cheese £6.50 (v)

Salt & Pepper Fries £5.50 (ve)

Triple-cooked Jenga Chips £6.50 (v)

Harissa ketchup, garlic aioli

Confit Garlic & Butterbean Mash £5 (ve)

Crispy onions

Charred Tenderstem Broccoli £6 (ve)

Chantenay Carrots £5.50 (v)

Smoked garlic honey