

As all of our produce is local and seasonal, our menus are subject to daily change.

Lunch 12.00 – 15.00

Snacks

Lomo iberico, bread 16 (1,2)

Cheese selection, raw honey 14 (1,2,8)

Plates

Spiced beetroot soup, sourdough 8 (1,2)

Olivier salad, baby gem, tuna 15 (1,2,4,5,10,11,13)

Toastie, smoked knockanore, sobrasada, chimichurri 14 (1,2,8,10,11)

Pork katsu sandwich, tonkatsu, slaw 16 (1,2,4,7,8,11)

Cauliflower & anchovy fritters, parmesan, wild garlic 16 (1,2,4,5,8,10,11)

Roast aubergine, cannellini beans, harissa 16 (1,2,10,11,12)

Desserts

Ginger cake, chantilly 6 (1,2,4,8,9)

Basque cheesecake, whiskey foam 6.5 (1,2,8)

1 gluten 2 wheat 3 crustaceans 4 eggs 5 fish 6 peanuts 7 soybeans 8 milk 9 nuts 10 celery 11 mustard
12 sesame 13 sulphites 14 lupin 15 molluscs

Please inform a member of staff about any dietary requirements/allergies

12.5% service charge applied to groups of 6 and over