

MENU



Monday - Friday | 11:30am - 9pm Sunday | 5pm - 9pm

2-courses £24 I 3-courses £29

HARISSA LAMB SLIDERS

spiced yogurt, pickled carrot & cucumber, dill

CARROT & COCONUT SOUP (?) (3)

candied hazelnut, apples

DUCK CONFIT HASH (3)

crispy potatoes, hollandaise, fried egg

ATLANTIC PRAWN ROLL

Marie rose, jalapeño, dill

BEN'S BUFFALO BURGER

crispy chicken, Frank's RedHot sauce, mayo, pickles, lettuce, brioche bun

GNOCCHI

wild mushroom, chicken butter sauce

CRISPY FISH SARNIE

tempura battered cod, tartare sauce, watercress

BRAISED OX CHEEK ③

creamy polenta, gravy, wilted greens



STICKY TOFFEE PUDDING **⊘**

butterscotch caramel, vanilla ice cream

daily selection

TIRAMISU WAFFLE •

coffee, mascarpone, Bowmore single malt whisky, cocoa powder



Head Chef Jessica Luis

S Gluten Free O Vegetarian V Can be made Vegan

Please direct any enquiries related to food allergies or intolerance to your server. We do our best to adapt our dishes to accommodate dietary needs & restrictions, however items may be exposed to traces of allergens during preparation. A discretionary 12.5% service charge will be added to the bill.