

nibbles...

- olives (gf) 4.5
- padron peppers—feta (gf) 7.5
- maldon oysters—rhubarb mignonette (gf) x3 12.5, x6 20, x12 35
- monmouthshire salami—focaccia—pickles—oil—balsamic 12.5
- giant tiger prawns—garlic butter—bread (gfo) 4.5 each (min 3)
- butter milk chicken—gochujang mayo 10
- burrata—melon—air dried ham—fig and walnut bread 15
- crispy fish taco—pico de gallo x1 7 x2 12

starters....

- baby squid—chick peas—houmous—crispy potatoes 11
- roast beef—beetroot—cavolo nero—horseradish (gf) 10
- wye Valley smoked salmon and crayfish cocktail—crusty bread (gfo) 12
- gloucester old spot scotch egg—cauliflower puree 10

mains

FOR 2 TO SHARE	
35 day dry aged tomahawk steak 1.2kg — any 2 sides and 2 sauces	100
whole line caught wild seabass 1kg —lemon and caper butter—any 2 sides	80

- flatiron steak—(served pink)—spinach—peppercorn sauce (gf) 23
- breaded haddock fillet—harissa butter—puttanesca sauce 21
- barnsley lamb chop—feta—isle of wight tomatoes—chimichurri sauce 23
- chicken schnitzel—morel mushroom sauce—spinach 19
- halibut fillet—champagne sauce—asparagus—seaweed caviar (gf) 26
- gloucester old spot pork sirloin—peas—bacon—pork broth 20

sides

- last of the season local asparagus—parmesan 7
- tenderstem broccoli—ranch dressing 6
- fries 4.5
- dauphinoise potatoes (serves 2) 8
- jersey royals 5
- confit potatoes—red wine sauce 7