

Tuesday 10<sup>th</sup> March Supper

Old Fashioned 10.5

Bloody Mary 9.5

Burrata Pugliese, Caponata, Grilled Vegetables, Salad, Roast Peppers & Focaccia (To Share) 18.5

Heritage Tomatoes, Kalamata Olives, Feta, Pangrattato & Leaves 8.5

Scottish Smoked Haddock On Toast, Black Radish & Pomelo De Corse Salad 9

Creedy Duck, Label Anglaise Chicken, Yorkshire Pork & Pistachio Terrine, Toast, Chutney, Pickled Vegetables 8.5

New Season Fresh Pea & Watercress Soup, Almonds, Crème Fraiche 7.5

Burrata Pugliese, Roast Butternut Squash, Cime Di Rapa, Cauliflower, Cornish Basil & Pumpkin Seeds 10

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Mersea Hake Fillet, Beluga Lentils, Tropea Onions, Monks Beard, Brown Shrimps & Romesco Sauce 21

Heritage Potato Gnocchi, Rainbow Chard, Broccoli Pesto, Broad Beans & Pecorino Toscano 17.5

Chargrilled Marinated Onolet Steak & Herb Butter, Horseradish, Chips 18.5

Grilled Yorkshire Pork Chop, Potato & Fennel Gratin, Sprouting Broccoli & Salsa Verde 19.5

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Chips 4

Winter Salad, Blood Orange & Pomegranate 4

Braised Greens & Lemon 4

We are raising money for a defibrillator to go outside on the corner of Black Lion Lane. An optional £1 donation for every table will automatically be added to your bill. Please let us know if you would rather opt out.  
Please make us aware of any food allergies, note that all dishes may contain traces of nuts & game dishes may contain shot

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