



## MENU OF THE DAY

12PM-2.30PM

5PM-6.30PM

### SAEL CUMBRIAN BEEF DIRTY SMASH BURGER 18

deep fried pickles, chilli mayo, streaky bacon, crispy onions

### SNACKS

Laminated brioche, Guinness and treacle butter 5.5

Marmite English custard tart 6.5 each

*Add Umai Caviar +5.5*

Tempura Rock oyster, Sarson's 'scraps' 6 each

Oysters baked with XO sauce, yesterday's sourdough 6 each

'Fish & Chips' 6.5

Red pepper 'nduja, crème fraiche, mizuna, sourdough boule 8.50

Welsh wild garlic flat bread, 36-month aged Parmesan 10

### TO START

'Quiche Lorraine', bacon, parmesan, bitter leaf salad

OR

Salt baked celeriac and kohlrabi, candied walnut dressing, pickled maitake

### MAIN COURSE

Toulouse style sausage, mash potato, Stornoway black pudding and sourdough crumbs,  
onion and whole grain mustard gravy

OR

Layered aubergine and courgette, tomato ragu, 36-month aged parmesan

OR

35 days dry aged Shorthorn sirloin steak frites, bearnaise  
15 (supplement)

### SWEET

Passion fruit sorbet, Kent mango

OR

Bread & butter pudding, vanilla custard

2 COURSES 25

3 COURSES 28.5