

TABLE SNACKS

SOURDOUGH & BUTTER | £3

CHORIZO CROQUETTES, AIOLI | £6

NOCCELARA OLIVES | £4.5

HALLOUMI BRAVAS | £6.5

**TOFU & VEG RICE PAPER ROLL,
SESAME DIPPING SAUCE** | £8

**RED LENTIL HUMMUS
FLAT BREAD** | £7



COFFEE NEGRONI | 12

Whitley Neill Connoisseur Cut, Hundred
Fifty LBS coffee liqueur, Aperol, LBV port

SMALL PLATES

LA LATTERIA BURRATA | 11
fennel, clementine

**TAMWORTH PORK BELLY
DUMPLINGS** | 11/17
ginger & sesame

SEAFOOD & CRAYFISH BISQUEE | 14
Gruyere, aioli, croutons

WOOD OVEN ROAST BEETS | 8
spiced chickpea, watercress,
citrus dressing

HOMEMADE PAPPARDELLE | 13
venison ragu, Brussels sprouts

PHEASANT & BACON TERRINE | 12
pickled wild mushroom, cobnut crumb

LARGE PLATES

SUPERGRAINS SALAD | 10/18
roast cauliflower, red cabbage, goats'
cheese, pomegranate dressing

WINTER SALAD | 9/16
pear, chicory, Cashel blue cheese,
dandelion, walnut,

PAELLA | 19
langoustine, squid, tiger prawn
(please allow 25 mins)

MISO GLAZED HALIBUT | 21
kimchi, wild rice, chilli oil

BANKSIDE BURGER | 16
bacon, cheese, hand cut chips

BRAISED LAMB BELLY | 22
cutlet, winter bean cassoulet

SIDES | 4.5

**ROAST WINTER SQUASH,
BROCCOLI & TAHINI**

HANDCUT CHIPS

**STEAMED CURLY KALE,
SESAME SEEDS**

**BRAISED SAVOY CABBAGE
& BACON**

DESSERT | 8

CHOCOLATE BRULEE
candied clementine

ROAST APPLE CRUMBLE TART
custard

STICKY TOFFEE PUDDING
caramel sauce, vanilla ice cream

Prices include VAT. A discretionary 12.5% service charge will be applied to your bill, all of which goes to the team. If you have any dietary requirement or are concerned about food allergies, e.g. nuts, you're invited to ask one of our team members for assistance with menu selection.