

To start

Toasted sourdough, local butter (V)

Mixed olives (V)

Hummus, zaatar crostini, crispy chickpea, chilli, garlic beurre noisette (V)

Sharing Plates

Four dishes of choice:

Deep fried halloumi, dressed in sumac, zaatar yogurt, pomegranate molasses and seeds, mint (V)

Local honey & sesame chicken, English watercress salad, pomegranate

Falafel, local Greek style yogurt, smashed raw pea & mint (V)

Calamari, grana padano coated

Haddock goujons, lemon, tartare sauce

Crispy fried cauliflower & roasted red pepper sauce (VE)

Summer greens, feta cheese (V)

Bombay potato scotch egg (V)

Homemade chips (V)

To finish

Trio of desserts

Rich chocolate brownie

Lemon tart

Baileys and cream profiteroles with salted caramel sauce