

**DINNER MENU**  
**SATURDAY 11<sup>TH</sup> SEPTEMBER**  
**5-10.30pm**

Garlic & chilli bread *Aubergine / Tapenade / Beetroot & cumin* 10

Girolles, borlotti beans, buffalo mozzarella & pangrattato 12

Ham hock, watercress & egg 12

Fried cod cheeks & aioli 13

Hake, cods' roe, fennel, cucumber & potato 26

Venison pie, mash, cavolo nero & blackberry 24

Dexter onglet, gratin, Swiss chard & horseradish 58 (for 2)

Fried potatoes 5 Broccoli 4 Leaf salad 4

PIZZA

Cavolo Nero, artichoke, fontina & chilli 12

Sausage, n'duja, ricotta & broccoli 14

Grilled lamb, tomato, aubergine & anchovy 18

Chocolate, peach & amaretti 9

Fig, frangipane & clotted cream ice cream 8

Berry sorbet & vodka 8

Cardamom ice cream 6

Selection of cheese 12

To help prevent the spread of covid-19 we have provided a bottle of hand sanitiser on each table and both our kitchen and waiting staff will be washing and sanitising their hands at regular intervals throughout the service. If you would like us to wear a mask when serving your table, please let a member of staff know.

Please let us know if you require salt, pepper or olive oil for the table.

**Please check in using the QR code at the entrance to the restaurant.**

**Thank you for your support.**

There is a 1 hour 45 minute turn time applied to all tables. If you think you will need longer please ask a member of staff and we will try to accommodate. However, please be aware this may not always be possible.

Please let us know if you have any food allergies or special dietary requirements.

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