

snacks

local sourdough, miso brown butter v 3.5

corn & jalapeno croquettes, dirty cheese sauce v gf 4

house marinated olives ve gf 4

black pudding macaron, smoked chilli jam gf n 3.5

porcini & truffle macaron, goats cheese gf n 3.5

padron peppers, crispy shallots, black pepper & lime aioli v gf 5

sea

beetroot & gin cured sea trout, bloody mary sorbet, pickled sea vegetables, basil, buttermilk gf 9.5

🌀 salt & chilli squid, wasabi aioli gf 7.5

coquille st jaques baked queen scallops gf 12

karahi king prawns, ginger, pickled chilli, coriander gf 11

baked salt cod, hay smoked mussel velouté, new potatoes, bbq leek, samphire gf 12

we recommend trying a glass of picpoul de pinet with your seafood



we recommend sharing 6-7 dishes between two, with dishes arriving in rounds as and when they are ready, ensuring you receive the highest quality

3 FOR £18

any selected 3 dishes for £18 all day tues-thurs & sunday | until 6pm fri-sat

all offer dishes have a 🌀 logo
last mains orders are at 8:45pm

meat

🌀 venison and black pudding scotch egg, burnt apple ketchup gf 7

chicken & ham hock terrine, pickled shemiji, black garlic ketchup gf 9.5

🌀 korean fried chicken, pickled red cabbage, tomato chilli jam, crispy shallots gf 9

bbq pork fillet, white bean & chorizo cassoulet, savoy cabbage, apple puree, parma ham crisp gf 10

cured meats

coppa, fennel salami, lomo - all sliced in house

selection of all meats, celeriac remoulade, pickled chillis, sourdough 13

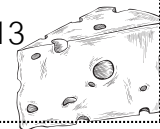
🌀 per each meat 7

cheese

black bomber cheddar, yorkshire blue, golden cross goats cheese

selection of all cheese, fig chutney, frozen grapes, selection of crackers 13

🌀 per each cheese 7



vegetables

🌀 beetroot hummus, smoked almond dukkah, rosemary foccacia ve n 6

🌀 kimchi bhaji, mango puree, pickled onion relish ve gf 6

roasted squash chaat makhana, hazelnut, puffed rice v gf n 8

🌀 wild mushroom & truffle arancini, henderson's aioli, parmesan v gf 7.5

🌀 chargrilled cauliflower, miso & tahini, sumac, pomegranate, pistachio dukkah ve gf n 6.5

🌀 brown butter sweet potato gnocchi, crispy sage v gf 7

🌀 bbq miso glazed carrots, chilli yoghurt, chimichurri ve gf 6

parmesan fries, roast garlic aioli v gf 4

sweet

🌀 sticky toffee christmas pudding, brandy custard v gf 7

millionaires baked alaska, miso caramel ice cream v gf 7

🌀 dark chocolate & orange torte, clotted cream, candied pistachios v gf 7

cardamom pana cotta, biscotti, mulled winter fruit v gf 6.5

bramley apple crumble tart, salted caramel ice cream ve gf 7

we recommend a raspberry roulade as a perfect after dinner drink

v - vegetarian gf - gluten free
ve - vegan n - contains nuts

please speak with a member of staff about any other allergies/dietary requirements