

D I N N E R

NOCELLARA OLIVES 4.5 *VG, GF* | SMOKED ALMONDS 4 *VG, GF*
SUNDRIED TOMATO FOCACCIA BALSAMIC OIL 6 *VG*
WHITE ANCHOVIES W/ HERB OIL 8 *GF*
PADRON PEPPERS 7 *VG, GF*

SMALL

FATTOUSH SALAD W/ TOMATO, CUCUMBER, RED ONION, ZAAATAR & LABNEH 9 *V*
HOT-SMOKED SALMON, CHICORY, QUAIL EGG, MUSTARD DRESSING 11
ROASTED CAULIFLOWER W/ TAHINI, TOMATO SALSA & CORIANDER GREEN CHILLI 9 *VG, GF*
BURRATA W/ HERITAGE TOMATOES & BASIL PESTO 12 *V, GF*

LARGE

BUTTERNUT SQUASH & QUINOA SALAD 12 *VG*
W/ PICKLED APPLE & TENDERSTEM BROCCOLI
+ AVOCADO 2.5 *VG* | + HALLOUMI 3.5 *GF* | + CHICKEN SCHNITZEL 5

CHALK STREAM TROUT 16 *GF*
W/ PICKLED CUCUMBER & HERB YOGHURT

HENRY'S GREEN CURRY 16 *VG, GF*
W/ BUTTERNUT SQUASH, SNOW PEAS, PISTACHIO & STICKY RICE

CHICKEN SCHNITZEL 18
W/ MUSTARD POTATO SALAD & GARLIC PARSLEY SAUCE

ROASTED LAMB RUMP 22 *GF*
W/ CRUSHED POTATOES, BROAD BEANS & SALSA VERDE

8OZ DRY AGED SIRLOIN 26 *GF*
W/ CHIMICHURRI SAUCE, FRIES

SIDES

FRIES 4 *VG* | SWEET POTATO FRIES 4.5 *VG*
GREEN SALAD W/ BABY GEM, CHICORY, CHIVES & MUSTARD DRESSING 4.5 *VG, GF*
BUTTERED NEW POTATOES W/ MINT 5
TENDERSTEM BROCCOLI W/ CHIILI LEMON DRESSING 5 *VG, GF*

*PLEASE INFORM YOUR SERVER IF YOU HAVE ANY ALLERGIES OR
REQUIRE INFORMATION ON INGREDIENTS USED IN OUR DISHES.*

V = VEGETARIAN, VG = VEGAN, GF = GLUTEN FREE