



a wee bite

iasg focaccia & whipped fennel butter (v)	6.50~
Marinated gordal olives (ve)	7~
Three/Six Cumbræ oysters House sriracha / natural	13/25~

Set Dining Menu

Starters

Butternut squash, chilli and coconut soup, pumpkin seeds, pumpkin oil
Gravlax trout, pickled beets, dill buttermilk, puffed buckwheat
Ham hough croquette, horseradish crème fraîche, kohlrabi salad
Salt baked beetroot, whipped vegan feta, beetroot jam, smoked almonds

Mains

Stone bass fillet, celeriac puree, potato press, dill sauce
Cornfed chicken supreme, crushed pumpkin, pickled mustard seeds, chard
Garlic cauliflower steak, cauliflower puree, preserved lemon, almonds, sage
8oz Flat iron steak, confit tomato, peppercorn sauce and koffman fries 6~ Supplement

Sides

Crispy fried potatoes, aioli (v)	6.25~
BBQ tender stem broccoli, romesco (ve)	6.75~
Koffman skin on fries, chicken salt & seaweed mayo(v)	6.75~
iasg house salad (ve)	6.25~
Crispy brussels sprouts, chimichurri (v)	6.25~

Dessert

Dark chocolate cremeux, coffee caramel, clotted cream ice cream
Buttermilk panna cotta, sea buckthorn, shortbread
Clava Brie, blue murder, fruit chutney, sourdough crackers 5~ Supplement

2 courses £30 or 3 course £35



Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Please note: before placing your order please inform a member of the team if anyone in your party has a food allergy. Game may contain shot. Prices include VAT. A discretionary service charge of 12.5% will be added to your bill