

SIDE BAR

- Marinated pitted Perelló
Gordal olives (vegan) £4
- 3Bee dukkah, bread, evoo &
shallot vinegar (vegan) £5
- Rose harissa & basil hummus,
pickles, poppadoms (vegan) £6
- Crispy pig ear, aioli,
Maldon salt £5
- Pistachio & feta dip,
corn chips (v) £6
- 3Bee seedy chicken strips,
lemon mayo £6
- Shoestring fries (vegan) £5
- Side salad (vegan) £5
- Artisan sourdough, butter,
olive oil, shallot vinegar (v) £4
- Market greens (vegan) £5

evening menu

STARTERS

- Soup of the day, sourdough (vegan) & butter (v) £6
- Pork rillettes, gherkins, watercress, wholegrain mustard
dressing, GF oatcakes £8
- Seared woodpigeon breast, parsnip, pickled blackberry jus, hazelnuts £11
- Smoked salmon & prawn terrine, dill mascarpone, persimmon
puree, keta caviar, melba toast £10
- Confit seatrout, vodka, horseradish & beetroot, gribiche, crispy capers £9
- Buffalo cauliflower, mixed leaf & cabbage slaw, buffalo ranch (vegan) £7.50

MAINS

- North African spiced lamb shank, roast vegetables, apricot &
olive rice, almonds, pomegranate, lamb sauce £26
- Roast chicken supreme, spinach, bacon & baby potatoes,
shallot puree, blue cheese, jus £20
- Maple roasted heritage carrots, zesty fakorizo, kale, sauce vierge,
feta, pickled squash (vegan) £18
- Hake fillet, crevette, roast potatoes, confit fennel, vine cherry
tomatoes, red pepper coulis £23
- Confit duck leg, baked Braeburn apple, dauphinoise, broccoli,
mulled cider gravy £24
- Smoked haddock, charred leek & pea quinoa, chive cream sauce £21

*please make your server aware of any food allergies or intolerances
a discretionary 10% service charge is added to tables of 6 or more*

PLATES FOR 2 TO SHARE

- Thai green curry with sticky coconut rice, lime wedges, chilli, coriander,
spicy rice crackers (vegan) £36 / Single size curry £18
- Big Cow - 600g (approx) Scottish fillet, greens, garlic buttered portobello mushroom, blue
cheese cream, peppercorn sauce, mustards, bag of fries £60