

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
- Breaded soy braised pork cheeks, julienne veg, soy & honey
dressing, sesame seeds £8
- Warm chicken, baby gem, pickled shallot & garlic roasted red
pepper, Za'atar chicken skin £9
- Seabass ceviche, pickled golden beetroot, apple gel,
radish, micro coriander £10
- Grilled mackerel, cucumber salad, chilli aioli £9
- Charred aubergine & watermelon, babaganoush, mint
oil, pistachios (vegan) £7.50

MAINS

- Roast lamb rump, creamy shallot mash, black pudding bon bon,
tender stem broccoli, mint sauce, jus £26
- Chicken supreme stuffed with sunblushed tomatoes, lemon, olive & oregano
crushed potatoes, feta sauce, kale, peas £20
- Courgette involtinis stuffed with pine nuts, basil & vegan cream cheese, herby
quinoa, pesto, broad beans, pepper relish (vegan) £18
- Cod, crayfish, creamy polenta, shellfish bisque, spinach, crispy caper
berry, cherry tomato £23
- Pan fried pork fillet, squash, gorgonzola risotto, walnuts, pear, tarragon oil £24
- Salmon fillet, sayadieh rice, amba sauce, asparagus, toasted
almonds, pomegranate £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

- Vegetable Thai green curry, 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