

Side bar

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

daytime menu

two courses £20 (from starters, mains, brunch, sweets)

STARTERS £6

- Soup of the day, sourdough (vegan) & butter (v)
- Lamb & coriander koftas, pomegranate molasses, garlic yogurt
- Tempura squid, cucumber salad, chill aioli
- Courgette, cream cheese, basil & pine nut involtini, pickled golden
beetroot, apple gel (vegan)
- Warm soy braised chicken & julienne veg salad, soy & honey
dressing, sesame seeds

MAINS £15

- Chicken fillet, gorgonzola risotto, toasted walnuts, sugar
snaps, pear puree, tarragon oil
- Braised beef shin, lemon, olive & oregano crushed potatoes,
green beans, feta sauce, jus
- Grilled smoked mackerel fillet, sayadieh rice, peas, kale,
amba sauce, almond
- Charred aubergine & watermelon, babaganoush, herby quinoa,
mint oil, crushed pistachios (vegan)
- Seabream fillet, polenta, shellfish bisque, asparagus,
black garlic rouille

*please make your server aware of any food allergies or intolerances
gluten free bread is stored & prepared separately from regular bread
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, chilli, coriander, spicy rice
crackers (vegan) £30 (don't feel like sharing? Single size curry for £15)
- Big Cow - 600g (approx) Scottish fillet, greens, garlic buttered portobello mushroom, blue
cheese cream & peppercorn sauce, mustards & bag of fries £60