

## SIDE BAR £6

Marinated pitted Perelló

Gordal olives (vegan) £5

3Bee dukkah, bread, evoo & shallot vinegar (vegan)

Rose harissa & basil hummus, pickles, poppadoms (vegan)

Crispy pig ear, aioli, Maldon salt

Pistachio & feta dip, corn chips (v)

3Bee seedy chicken strips, lemon mayo

Shoestring fries (vegan)

Side salad (vegan)

Artisan sourdough, butter, olive oil, shallot vinegar (v)

Market greens (vegan)

## evening menu

### STARTERS

Pea & mint soup, sourdough\* (vegan) & butter (v) £6

Red lentil kibbeh, tomato relish, tahini sauce, pinenuts (vegan) £9

Sesame tuna steak, chilli & coriander rice, sweet soy dressing £11

Game terrine, gooseberry & raisin chutney, crostini £9

Sea bass ceviche, tiger milk, red onion, pickled ginger, kiwi salsa verde, micro coriander £11

Ham hock croquettes, cheese, mustard sauce, pickled radish £9

### MAINS

Lamb rump, babaganoush, feta dauphinoise, sugar snaps, fermented watermelon, preserved lemon sour cream, pomegranate molasses jus £30

Breaded king oyster mushrooms, katsu sauce, daikon, pak choi & ginger noodle salad, wasabi mayo (vegan) £20

Chicken supreme stuffed with smoked mozzarella, romesco, mash potato, asparagus, apple balsamic, roquito pepper, blood orange crisps £22

Pork fillet, charred corn & coconut rice, plantain & green apple chutney, kumquat jus, tender stem broccoli £23

Roast cod fillet, tempura seaweed prawns, fresh turmeric fondant potato, cauliflower, spinach, black olive butter £21

Sole paupiette, spring onion mousse, lemon gnocchi, spring greens & saffron caviar broth £23

*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, spiced crackers (vegan) £40 / Single size curry £20

Big Cow - 600g (approx) Scottish fillet, veg, garlic buttered portobello mushroom, blue cheese cream, peppercorn sauce, mustards, bag of fries £75