

daytime menu

Side bar £6

Marinated pitted Perelló
Gordal olives (vegan) £5

3B 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
and lemon mayo

Shoestring fries (vegan)

Side salad (vegan)

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

Market greens (vegan)

two courses £22 (from starters, mains, brunch, sweets)

STARTERS £7

Pea & mint soup, sourdough (vegan) & butter (v)
Smoked mackerel, chive & ricotta pate, crispy capers, gooseberry
& raisin chutney, crostini

Lamb meatballs, babaganoush, fermented watermelon,
tomato relish, pinenuts

Fried whitebait, roast red pepper & feta dip
Beetroot, walnut & cream cheese parcel, apple, tahini sauce,
watercress, candied walnuts (vegan)

MAINS £16

BBQ jackfruit tacos, pineapple slaw, kiwi salsa verde, charred
corn yoghurt, feta (vegan)

Sea trout, seafood & squid ink risotto, crispy chorizo
Lemon marinated seabass, roast courgette, butternut squash,
broad beans, mascarpone pink peppercorn sauce
Chicken, sautéed mushroom & cream, mustard roast potatoes,
spinach, hazelnut pesto

Soy, star anise & honey braised pork shoulder, pickled corn,
smoked jalapeno mash, pak choi, jus

*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, spiced
crackers (vegan) £32 (don't feel like sharing? Single size curry for £16)

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