

## 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

Parsnip & apple soup, sage yoghurt, sourdough (vegan) & butter (v)  
Grilled asparagus, romesco puree, grape balsamic syrup,  
toasted almonds (vegan)

Beet cured gravadlax, watercress, sweet mustard & dill yoghurt  
Smoked ham hock terrine, sauce gribiche, damson puree  
Chaat masala spiced tempura squid, lime relish

### MAINS £16

Beetroot gnocchi, blue cheese sauce, walnut,  
radicchio, apple (vegan)

Old Bay spiced salmon, charred corn, sugar snap & potato salad,  
warm brown shrimp butter

Sea bass fillet, olive, chervil, lemon & fennel salad, crispy polenta,  
orange sour cream

Braised lamb neck, ras el hanout & roast aubergine rice, lemon  
labneh, pomegranate

Chicken Milanese burger, gem lettuce, sun blushed tomato mayo,  
GF brioche, parmesan potato wedges, rocket

### 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