



SUPPER CLUB

20TH SEPTEMBER

APERITIF

Whiskey Mac 10 Humble 75 9.5

MORSELS

Nocellara olives (v)(gf) 4

Rosemary focaccia, cold press oil, black vinegar (v) 5

STARTERS

Crispy pork belly, raw celeriac, hazelnut & parsley pesto, granny smith

Autumn wild mushroom arancini, smoked garlic aioli, shallots (v)

Spiced ox cheek rarebit, dripping crumpet, pickled turnip

MAIN COURSE

Lamb breast, harissa, tomato & white bean cassoulet, yoghurt, chermoula, goats curd

Curried hake, leek & mussel chowder, coriander, sourdough

Confit duck leg, parsnip puree, crisps, sticky red cabbage, port sauce

Rigatoni, roast autumn squash, ancho chilli cream, crispy sage (v)

SIDE ORDERS

Burnt butter fried new potatoes 5

Miso glazed carrots, Valencia almonds 5

TWO COURSES

£23.50