

# W R E C K F I S H

## EARLY DINNER

*Available exclusively for  
tables of 1-7 people*

*Mon ~ Thu*

*18:00 ~ 18:45*

### NIBBLES

Sesonal focaccia 4  
Olives 4

### STARTERS

Crispy pigs head terrine, miso glazed chicory  
White onion and madeira soup, rarebit on toast (v)  
Charred mackerel, yukon gold potatoes, bacon and horseradish broth

### MAINS

Butternut squash risotto, house ricotta, pumpkin, sunflower and sesame seed crisp (v)  
Baked cod loin, puy lentil, shallot and chestnut mushroom stew, lemon and chive  
Salt baked celeriac, chargrilled leek broth, confit leek, pearl barley, kohlrabi (v)

### SIDES

Braised red cabbage 3.5  
Honey and butter roasted carrots 3.5  
Sprouts and bacon 4  
Roast potatoes 3

### SWEETS

Vanilla creme brûlée  
Plum and cinnamon sorbet, chilled vodka  
Ring donut, salted dark chocolate sauce, honeycomb ice cream

### TO FINISH

Coffee with white chocolate and pistachio fudge (n) 5

## 3 COURSES £ 24

(n) contains nuts (v) vegetarian

If you have any allergies or dietary requirements, please speak to a member of staff. A full ingredients list is available upon request