

MENU



nibbles

roasted carrot and cumin hummus, organic flatbread	5
herbed labneh, organic flatbread	5
bone marrow & garlic butter flatbread, sumac pickled onion	7

meat

shichimi duck heart skewer, red pepper sauce	6
bavette steak, chimichurri	8
onglet steak, horseradish cream	12
pulled pomegranate goat, hung mint yoghurt, chilli	12
griddled Cull Yaw chop, charred grelot onions, rosemary oil	13

veg

pickled rhubarb, fennel & kohlrabi salad	5
heritage potatoes, dill, shallot, red wine vinegar	5
heirloom tomato salad, white balsamic, honest oil	8
griddled mushroom, slow-cooked onions	8
smoked mac & cheese	8
organic air-fried chips, house mayo	4
+ spicy ranchers gravy	1
+ chimichurri	1
+ truffle oil & Rainton Tomme cheese	2

28 steak burger

100% dry-aged steak patty	10
tomato, onion, seasonal leaves, pickle & house mayo in handmade organic burger bread.	
+ melted grass-fed oglefield raclette	2
+ smoked streaky bacon	2

dessert

miso & dark chocolate cookie, ice cream	6
cheese plates, flatbread, house pickles, chutney	
Barlocco - pasteurised, creamy blue	6
Carrick - raw milk, mature farmhouse	6
Laganory - raw milk, semi-hard farmstead	6

digestives

(25ml / 50ml shot)	5 / 9
avallen calvados	
laddich single malt	
quiquiriqui mezcal	
tequila ocho	
smoky rum	
freya smoked birch	