

## EXHIBIT 2 – A LA CARTE MENUE



Baron de Villeboerg Champagne Brut NV 11 / Apple & thyme swizzle 10

### Snacks

Padrón peppers, smoked sea salt	7
Marinated olives & house pickles	5
Fresh grilled bread & salted butter	2.5

### Small Plates

Beef parmentier, parmesan & chive potato	12.5
BBQ Marckerel, pickled cucumber & chilli butter	12
Stracciatella cheese, cous cous 'Fattoush', salsa verde	10
Smoked eel, horseradish potato salad & crispy bacon	14
Hay baked celeriac, whipped goats curd & pickled walnut ketchup	11

### Large Plates

Shallot tart tatin, pickled silver skin onions & watercress	16
Cider battered fish & chips, crushed peas & tartar sauce	19.5
Short rib cheeseburger, house pickles & chicken salt fries	18
Pan fried cod, gnocchi, roast fennel, tarragon beurre blanc	26
BBQ octopus, chorizo & butterbean ragoût, black garlic dressing	25
Roast duck breast, carrot & orange purée, charred hispi cabbage & spiced red wine jus	28.5

***For steaks and butchers cuts please see our blackboard***

### Sides

Parmesan & chive mash	6.5
Fries / Sweet potato freis	6
Baby gem salad & french dressing	6

### Puddings

Espresso martini affogato	11
Blood orange & poppy seed cheesecake	9
Sticky toffee pudding, Vanillia ice cream	9
White chocolate brownie, salt caramel sauce, vanilla Ice cream	10
Small plate of this week's cheese's, grapes, crackers & chutney	14

*We have some fantastic homemade liqueurs, sweet & fortified wines available to compliment your pudding*