

ALL DAY

HOMEMADE BREADS & OLIVES

Selection of in house made bread of Tuscan bread, garlic and rosemary focaccia and extra virgin olive oil	£5
Gordal Olives from Andalucía (gf)	£4.50

STARTERS & SHARERS

Roast parsnip and celeriac soup, with a seeded savoury granola (ve) (add truffle £4)	£8
Heritage beetroot carpaccio, pickled apple, curly endive, beet ketchup, toasted walnuts (ve) (gf)	£11
Citrus cured mackerel, cucumber, mackerel tar tar and horseradish (gf)	£12
Slow roast aubergine parmigiana (vg)	£11
Burrata, grilled plums, pomegranate dressing, chicory, dukkha spice crumb, baby mint (vg) (gf)	£14
Devon handpicked crab cake, spiced brown dressing	£14

SALADS

Chicory, kohlrabi and apple salad Pecan shards and wholegrain mustard dressing (ve)	£12
Coronation chicken Spring onions, gem hearts, coriander, apricots, spiced cashews, coronation roasted chicken, kaffir lime and coconut yoghurt dressing (gf)	£16

PIZZAS

Pizza puttanesca San Marzano tomato sauce, salted anchovies, capers, black olives and fresh oregano	£12
Burrata Slow roast garlic mascarpone, wild forest mushrooms, aged parmesan, chive oil (add fresh truffle £5) (vg)	£18
Smoky smashed aubergine Scarmorza, Isle of Wight confit cherry tomatoes, oregano and basil (vg)	£14

(ve) ~ vegan, (gf) ~ gluten free, (vg) ~ vegetarian

If you have any allergies or food intolerance, please advise a member of staff.

All prices include VAT. A discretionary 12.5% service charge will be added to your bill.

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MEAT

Caldecott free range chicken breast Chicken leg chickpea panisse, tzatziki and preserved lemon	£26
Slow cooked lamb shoulder Celeriac and maris piper mash, The engine rooms green sauce and jus (gf)	£32

FISH

Line caught cod from Peterhead Tuscan bean casserole and oyster leaf (gf)	£26
Scottish hand dived scallops Nduja butter, toasted fregola and leeks	£28
Cornish gurnard and seafood caciucco Grilled tuscan bread	£24
Robata grilled sea bream Lemon and herb butter with a side of your choice (gf)	£30
Pappardelle with seafood sauce Cherry tomatoes and chilli	£16

VEGETARIAN & VEGAN DISHES

Bucatini pasta Jerusalem artichoke velouté, mixed wild mushrooms herb oil and artichoke crisp (vg) (add truffle £5)	£15
Delica pumpkin risotto Aged vegan cheese, crispy sage and pumpkin seeds (gf) (ve)	£15

SIDES FOR SHARING £6.50 each

Skinny fries (add truffle £5) (vg)
Herby winter roast roots (ve) (gf)
Braised red cabbage with crispy shallot (vg)
Fine green beans, baby onions and romesco (vg)
Heritage tomato salad, avocado, cruchy lettuce and lemon dressing (ve) (gf)

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