

SET MENU

2 COURSES - 26 // 3 COURSES -32

AVAILABLE TUESDAY -
THURSDAY 5PM-9PM & FRIDAY -
SATURDAY 5PM-6PM FOR UP TO 6
PEOPLE

BREAD & SNACKS

ROSEMARY & SMOKED SALT FOACCIA

+ £5

Smoked Butter
Eden Yard Rapeseed Oil Chimmichurri

ANTIPASTI TRIO

+ £6

Stuffed Peppers, Smoked Almonds & Charred Artichokes

STARTERS

CANELLINI BEAN & ROSEMARY SOUP

Smoked Ricotta, Candied Chorizo

SCOTCHED EGG

Smoked Bacon & Black Pudding Sausage Meat, Toffee Apple Puree

SMOKED BEETROOT CARPACCIO

Whipped Feta, Hot Honey, Dukkah Spice, Watercress

MAINS

PULLED BRISKET RAGU

Beef Brisket Ragu, Charred Tomato Fondue, Smoked Cheese Sauce, Herb Crumb

MUSHROOM & RICOTTA RAVIOLI

Wild Mushrooms, Smoked Cream Sauce, Truffle Oil

PRAWN, SQUID, CHICKPEA & NDUJA STEW

Smoked Prawns, Squid, & Chickpeas, charred Artichokes, Smokey Tomato Sauce, Candied Jalapenos

SIDES

TRUFFLE & PARMESAN CHIPS

+ £5

CHARRED BROCCOLI & LEMON

+ £5

ROASTED CARROTS

+ £4.5

Smoked Hot Honey Butter

DESSERT

CHOCOLATE POT

Chocolate Mousse, Smoked Butterscotch, Charred Orange, Burnt White Chocolate

AFFOGATTO

Smoked Vanilla Ice Cream, Espresso
Add A Shot of Coffee Tequila For £3

CHEESE

SELECTION OF 4 CHEESES

+10

Artisan Crackers, Burnt Grape Mostarda

PETIT FOUR

SMOKED SALTED CARAMEL BON BON

+ £3.5

ALLERGENS

Due to our cooking methods & the use of multiple allergens in our kitchen, we are unable to guarantee that some dishes will be allergen free, please ask us if you are unsure. Booking is advised so we can work around your allergies where possible