

British tapas style menu

Small plates for sharing

We would recommend 3/4 plates per person for a good feed, or maybe check out our daily tasting menu.

Please note that the Tapas menu will be replaced by our Christmas menu from Monday 27th November to Saturday 30th December

£

Snacks 'eat with your hands'

Butternut squash, Sage, Parmesan	4.00
Beetroot, beetroot, and more beetroot	4.00
Chicken truffle	4.00
Bread, chicken butter	6.00
Cheese doughnuts	4.00
Smoked cod, crème fraiche, caviar	4.00

Garden

Celeriac, yolk, apple, dates	11.00
Burrata, beetroot, pumpkin	10.00
Mac & cheese – the Frog way	15.00
Spiced carrots, ricotta, dukkah	9.00

Sea

Salmon, burnt miso, apple, radish	12.00
Hake, cauliflower, capers	12.00
Squid, smoked leek, potato, romesco	15.00
Tuna tartare, jalapeño, avocado	13.00

Land

Chicken liver, plum, grains	12.00
Calf's sweetbreads, cauliflower, yeast, truffle	15.00
Beef hanger, roast artichoke, anchovy	15.00
Goat, barley, turnip, horseradish	15.00

Sweet

Glass of Homemade Kombucha	5.00
Cheese doughnuts	4.00
Brown butter cake, yoghurt & pumpkin	10.00
Dark chocolate tofu, milk, malt	10.00
White chocolate, mandarin, goats cheese	10.00
Buy the chefs a beer	5.00

To take away...

Kilner Jar of Chicken Butter	5.00
Olivia by Adam Handling Olive Oil	5.00
Copy of Chef Adam Handling's cookbook	20.00

Black & White Cold Press Juice by Adam Handling

5.00

Sample tasting menu

£50pp

Drinks pairing £45pp

Beer pairing £30pp

Non-Alcoholic pairing £20pp

Snacks

Smoked cod, crème fraiche, caviar

Crispy beef, pickles, mustard

Bread, chicken butter

Dinner

Salmon, burnt miso, apple, radish

Celeriac, yolk, apple, dates

Hake, cauliflower, capers

Beef hanger, roast artichoke, anchovy

Cheese course

Cheese doughnuts – supplement

3.00

Pre dessert

Beetroot, beetroot and more beetroot

Dessert – You decide

Dark chocolate tofu, milk, malt

Brown butter cake, yoghurt & pumpkin

White chocolate, mandarin, goats cheese

Buy the chefs a beer

Copy of Chef Adam Handling's cookbook

5.00

20.00

Vegetarian tasting menu

£50pp

Drink pairing £45pp

Beer pairing £30pp

Non-Alcoholic pairing £20pp

Snacks

Potato, romesco, crème fraiche

Butternut squash, sage, parmesan

Bread, butter

Dinner

Burrata, beetroot, pumpkin
Celeriac, yolk, apple, dates
Spiced carrots, ricotta, dukkah
Mac & cheese – the frog way

Cheese course

Cheese doughnuts – supplement 3.00

Pre dessert

Beetroot, beetroot and more beetroot

Dessert – You decide

Dark chocolate tofu, milk, malt
Brown butter cake, yoghurt & pumpkin
White chocolate, mandarin, goats cheese
Buy the chefs a beer 5.00

