



<b>Bread and Kato Samiko olive oil</b> (vgn/df)	<b>3.5</b>
<b>Olives - marinated Nocellara and Kalamata</b> (vgn/df/gf)	<b>3.5</b>
<b>Roasted and salted Spanish almonds</b> (vgn/df/gf)	<b>3.5</b>
<b>Trealy Farm Charcuterie - coppa, finocchiona, salami piccante, bresaola</b> (df/gf)	<b>9.5</b>
<b>Leek and potato croquettes with rosemary &amp; sweet herb mayonnaise</b>	<b>6.5</b>
<b>Carrots with lardo and rapeseed</b> (gf/df)	<b>7</b>
<b>Celeriac 'cake' with prune and pickled mustard seeds</b> (v/gf)	<b>7</b>
<b>Sheffield Organic Growers' cabbage salad with toasted camelina</b> (v/gf/df)	<b>6</b>
<b>Labneh with roast squash, pickled chilli and crispy onion</b> (v/gf)	<b>7</b>
<b>Braised squid with orange and rosemary</b> (gf/df)	<b>8</b>
<b>Tideswell pork with beetroot, liquorice, and bitter leaves</b> (df)	<b>18</b>
<b>Cauliflower tortellini with almonds, saffron raisins and brown butter</b> (v)	<b>15</b>
<b>Fresh fish with leeks, salsify, ramson, and sweet herb and buttermilk sauce</b> (gf)	<b>POA</b>
<b><u>Pud-pud</u></b>	
<b>Cheese - three fantastic British cheeses from Neal's Yard with TONCO chutney, crackers and oatcakes</b>	<b>12</b>
<b>Treacle tart and cream</b> (v)	<b>7</b>
<b>Burnt apple and pink peppercorn religieuse</b> (v)	<b>7</b>
<b>Ice cream scoop</b> (various flavours available)	<b>3.5</b>

Please inform your waiter of any dietary requirements or allergies