

SMALL PLATES MENU 2026

We allow for **3 choices only** from starters, mains & desserts, for your party to order from. Dishes can be plated separately, or all can be served together tapas style

This menu is only available by itself and cannot be mixed with any other menus

PRICE: 2 course £25 per person

3 course £35 per person

Additional courses POA

Please add serving staff cost on top of the total cost per person

For parties of over 6, please add serving staff cost of £125.

For parties of over 15, please add serving staff cost of £250

Over 20 people POA

All prices are inclusive of VAT

STARTERS

Seasonal scotch egg, brown sauce

Tuna, kimchi & cheddar toasted brioche sandwich

Roast scallop, pepper & spring onion salad, peanut chilli crisp (**£10 surcharge**)

local ale rarebit, sourdough toast, chutney

3 cheese arancini, tomato chilli pesto

Kimchi-jeon pancake, fried egg, sriracha

Roast cauliflower mac n cheese balls, truffle, parmesan

MAIN COURSES

Bavette steak, served med-rare, shoestring fries, chimichurri

Korean Ramen, belly pork or tofu, bone broth, soy egg, noodles, house kimchi

Takoyaki-style crab waffle, pickled ginger, spring onion, kenko mayo, bonito

Korean fried chicken or cauliflower, gochujang sauce, bao, pickles

Beef short rib taco, mole sauce, pico de gallo, pink onions, crema

Cornflake chicken thigh, chive waffle, smoked bacon, hot honey

White miso teriyaki aubergine, sesame & seaweed furikake, edamame salad

DESSERTS

Miso caramel mousse, toffee popcorn

Chef's signature gooey chocolate brownie, salted caramel

Torched fresh lemon curd tart

Bubble waffle, cinnamon sugar, spiced chocolate sauce

Bomboloni Italian doughnut, whipped lemon ricotta mousse

Warm sticky toffee & date pudding, malted toffee sauce

Our Chefs make everything from scratch, using as much local, seasonal & foraged produce as possible. Which means our menu will change throughout the year. We pride ourselves on being a zero-waste kitchen and, utilising as many "waste" products as possible.

**Please inform us of any food allergies or intolerances at time of booking.
Our dishes can be adapted to suit most diets**