



Dinner

Starters

Hand-dived scallops

Cauliflower Purée, Brown Butter, Crisp Prosciutto Ham

£16

Mermaid Gin-Cured Salmon

Pickled cucumber, split buttermilk & dill oil, rye bread

£14

Burrata

Heritage Tomatoes, Basil, Olive Oil

£12

Ham hock & Pea Terrine

Pickled Radish, Toasted Sourdough

£12

Mains

Grilled Hake

Chive Beurre Blanc, Pomme Mille-Feuille Chips

£26

Braised Beef Cheek

Roasted Garlic Mash, Roasted Banana Shallot, Red Wine Jus, Pickled Red Onion

£26

Konro Grilled Pork Loin

Pea & Mint Purée, Charred Peas, Chimichurri

£25

Konro Grilled Cauliflower (ve)

Smoked Garlic Purée, Dukkah, Herb Oil

£21

Sides

Konro Roasted Baby Carrots

Hummus, Fresh Herbs

£7

Spring Greens

Garlic Butter

£6

Grilled Asparagus

Aged Parmesan, Olive Oil

£8

Grilled Hispi Cabbage

Hot Honey, Toasted Seeds

£8

Aged Parmesan & Truffle Frites

£7