

ALL DAY MENU

Snacks

Pork scratching	6
Blood orange & Grape puree	
Sourdough	6
Whipped seaweed butter	
Beetroot & goat's cheese arancini	9
Tarragon aioli	
Cobble Lane charcuterie	11
Coppa, wholegrain mustard, house pickles	
Olives	6
Fennel, orange	
Mixed truffle nuts	6
Roasted pecans, walnuts, hazelnuts	
Anchovies	11
Garlic, parsley, grilled sourdough	

Starters

Chilled watercress soup	10
Rocket oil, pecorino	
Torched sardine tostada	11
Pickled shallots, dill, crème fraîche	
Green garden salad	10
Spring vegetables, lovage, champagne vinaigrette	
Grilled octopus	19
Romesco, bitter leaves	
Dorset prawns	12
Calabrian chilli, lime & fennel salad	
Nduja tostada	10
Chicharón, red wine, chilli salsa	

Sides

Buttered Jersey royals	5
Garden peas, baby gem lettuce, parsley	6
Sprouting broccoli	6
Pink fir potatoes, garlic oil	5
Seasonal salad	5
French Fries	5

All day Dining

Hispi cabbage	23
Confit red pepper, black garlic puree, pickled radish, coriander oil	
Green garden salad	19
Spring vegetables, lovage, champagne vinaigrette	
Add prawns	6
Add chicken	5
Handmade tagliolini	24
Courgette, mint cream, goat's cheese, lemon	
Corn fed chicken breast	29
Wye Valley asparagus & wild garlic puree, creamed spinach, chicken Madeira jus	
Lake District bavette	33
Pommes fondant, spring greens, king oyster mushroom, bone marrow jus	
The Idler burger	25
Peppercorn sauce, Comté cheese, tomato, bacon relish sauce & fries	
Butter poached haddock	26
Pea puree, pommes Anna, tartare sauce, curry oil	
Cornish hake	29
Mussel and clam cream, samphire, potato	

Desserts

Lemon posset	10
Rosemary tuille, micro lemon balm & lemon oil	
Orange olive oil tart	11
Elderflower gel, hung fennel, crème fraîche	
Chocolate tonka mousse	10
Thyme shortbread, chantilly cream	
Cheese selection	18
From Neal's Yard with accompaniments	
Sorbet selection	14
Please ask your waiter	

