

Snacks

Perfect to nibble on with your drinks

SPICED MAPLE NUTS £5

A selection of nuts roasted with lemon, thyme, paprika & maple.

NOCCELLARA OLIVES £6

Giant green olives served simply chilled.

FLATBREAD SELECTION £7

Fresh flatbreads with confit tomato & thyme & kalamata olives.

SEASONAL PICKLES £6

House pickled vegetables & fruits, selection dependent on seasonality.

BURRATA £16

Plant based burrata served with heritage tomatoes, focaccia wafers, basil & fragrant onion oil.

“Parvus”

“Small”

We recommend 3-4 dishes per person.

LEEK & COURGETTE TART £9

Creamed leeks & roasted courgettes in a light filo pastry case finished with chive powder & fresh herbs.

CAULIFLOWER CHEESE & GOCHUJANG £9

Garlic butter roasted cauliflower with cheesy bechamel & a fragrant gochujang butter sauce.

SMASHED JACKET £9

Smashed skin on potato rosti with stracciatella, lemon zest, chive powder & pickled shallots.

CELERIAC, CORN, CHIMICHURRI £8

Argentinian inspired celeriac fondant with a smoked corn puree. Finished with spicy chimichurri.

LEEROY'S BANG BANG WONTONS £6

Mushroom farce filled wontons, fried until crispy with a fiery sweet chilli dip.

APPLE, MISO, FILO £8

Miso & apple jam tartlet, with a mooli & seaweed slaw & gochujang & carrot puree.

FRESH FERMENTED SALAD £7

Sauerkraut, apple & fennel salad with bitter leaves in an elderflower vinaigrette.

SWEET POTATO CROQUETTES £7

Sweet potato croquettes in a crispy panko breadcrumb. Served with a wild garlic mayonnaise.

CONFIT ROSCOFF RISOTTO £9

Sweet confit onion risotto with soy pickled silver skins & puffed wild rice.

SAXONDALE ASPARAGUS £7

Charred local asparagus with a confit garlic puree & crispy shallots.

PARMENTIER POTATOES £6

Crispy fried parmentier potatoes in a lemon & caper butter.

Desserts

RHUBARB & CUSTARD TART £8.5

A perfectly seasonal dessert with an oat tart case, orange crème pâtissière, roasted rhubarb, fruit compote & rhubarb ice cream.

TIRAMISU £8

A twist on the Italian classic with espresso mousse, vanilla sponge, chocolate & miso ganache & marsala wine jelly cubes.

SEASONAL SORBET £4.5

A seasonal sorbet with freeze dried raspberries.