



Snacks

- < Locally Baked Bread, Cultured Butter, Olive Oil. £5
- < Gordal Olives, Pink Pepper, Citrus & Thyme. £5
- < Mixed Smoked House Nuts. £3.50

Small Plates

- < Grey Wood Ash Cheese, Roasted Beetroot, Confit Aubergine, Leafy Greens & a Tarragon Dressing. £12
- < Moules à La Basquaise or Moules Marinière. £12/£22
- < Braised Snails, Smoked Bone Marrow, Caper Berries, Shallots, & Pumpkin Seeds. £14
- < Cullen Skink, Smoked Haddock and Potato Chowder, Crispy Bacon, and Leeks. £12
- < Chicken Liver Parfait, Port Jelly, Grilled Bread & Honey Beer Onions. £12
- < Homemade Smoked Pork Meatballs, With Roasted Red Peper & Tomato Sauce with Parmesan Cheese. £10

From The Grill

- < Sea Bass, Winter Greens with a Caper and Mushroom Cream Sauce. £21
- < Pork Chop, Celeriac Puree, Green Beans, Cider and Fennel Jus & Triple Mustard. £20
- < 10 oz 35-Day Dry Aged Sirloin Steak, Winter Greens, and a Choice of Sauce: Peppercorn, Red Wine Jus, Bone Marrow Jus, Chimichurri or Café Verde Butter. £35
- < Sharing Butchers Block Steak. Please Ask Your Server About Today's Selection. £MP

Large Plates

- < LLL Smashed Steak Burger, Monterey Jack or Blue Cheese, Bacon & Baby Gem, House Sauce, Pretzel Bun, Herb Salted Skin on Chips. £18.50
- < Beer Battered Haddock, Skin on Chips, Tartare Sauce, Curry Sauce & a Side of Your Choice. £19
- < Roasted Celeriac, Wild Mushrooms, Cauliflower Puree, Roscoff Onion & Chimichurri. £18
- < Monkfish Scampi, Skin on Chips, Tartare Sauce, Curry Sauce & a Side of Your Choice. £19
- < Homemade Pasta of The Day, Changes Daily. Please Ask Your Server. £19

Little Ones

(12 & under)

ALL SERVED WITH TENDER STEM BROCCOLI AND SKIN ON CHIPS.

- < Grilled Chicken Breast with a Beef Jus. £10
- < 5 oz Sirloin Steak with a Rich Meat Sauce. £12
- < Pan Seared Fish with a Sauce Hachee. £10
- < 4 oz Young Version of Our LLL Smash Burger. £10
- < Fish & Chips. £10
- < Childs Portion of Our Pasta of The Day. £10

Sides

- < Homemade Hand Cut Chips. £4
- < Tender Stem Broccoli, Pickled Lemon, and Parmesan. £4
- < Grilled Cabbage, Miso Butter, Sesame Dressing and Crispy Onions. £6
- < Mushy Marrowfat Peas. £6
- < English Lettuce Salad, Pickled Radish, Fresh Herbs, French Vinaigrette & Spiced Breadcrumbs. £5
- < Smoked Bone Marrow Trough. £4.50

Puddings

- < Rice Pudding, Pineapple, and Mango Jam. £8
- < Chocolate Mousse with Fresh Fruit. £9
- < Vanilla Ice Cream, Chocolate Soil and Homemade Caramel Sauce. £7
- < Raspberry Sorbet with Fresh Fruit and Seasonal Jam. £7
- < Cheese Selection, Crackers, Honey Beer Onions & Pickles. £12