

daytime menu

Side bar £6

Marinated pitted Perelló

Gordal olives (vegan) £5

3B dukkah, bread, evoo & shallot vinegar (vegan)

Rose harissa & basil hummus, pickles, poppadoms (vegan)

Crispy pig ear, aioli, Maldon salt

Pistachio & feta dip, corn chips (v)

3Bee seedy chicken strips and lemon mayo

Shoestring fries (vegan)

Side salad (vegan)

Artisan sourdough, butter, olive oil, shallot vinegar (v)

Market greens (vegan)

two courses £20 (from starters, mains, brunch, sweets)

STARTERS £6

Soup of the day, sourdough (vegan) & butter (v)

Shredded Cuban pork lettuce wrap, charred corn, pineapple & coriander salsa, queso blanco, spring onions

Jump Ship Stout-battered fish goujons, pea & mint puree, tartare

Marinated tofu, asian slaw, sweet chilli sauce (vegan)

Chicken liver parfait, melba toast, apricot jam, toasted walnuts

MAINS £15

Lemon & oregano chicken fillets, warm new potato, parsley, artichoke & gordal olive salad, mustard dressing

Ham hock, garlic & parmesan mash, vine tomatoes, kale, jus

Fillet of seabass, sesame rice, edamame beans, avocado & wasabi puree, pickled ginger

Black lentil dhal, roast heritage beetroots, pomegranate & red onion relish, mango raita (vegan)

Grilled sardines, caponata, polenta, gremolata pinenuts

*please make your server aware of any food allergies or intolerances
gluten free bread is stored & prepared separately from regular bread
a discretionary 10% service charge is added to tables of 6 or more*

PLATES FOR 2 TO SHARE

Vegetable Thai green curry, sticky coconut rice, lime, chilli, coriander, spicy rice crackers (vegan) £30 (don't feel like sharing? Single size curry for £15)

Big Cow - 600g (approx) Scottish fillet, greens, garlic buttered portobello mushroom, blue cheese cream & peppercorn sauce, mustards & bag of fries £65