

EVENING

Mon to Sun 5 – 10

SNACKS

Amfissa olives £3.5

Fennel pork scratchings £3

Crispy anchovies £3

Spiced almonds £2.5

House pickles £3.5

Cannon & Cannon English cured meat plate £11

British cheeses from The Cheese Merchant £11

PLATES

Lamb scrumpets, wild garlic mayonnaise £5

Crushed Jersey Royals, cumin, preserved lemon, sorrel £4.5

Courgette fritters, hung Dorset yoghurt, Sussex tomato salsa £6

Smoked mackerel pate, pickled samphire, soda bread £6.5

Fried chicken, Devon chilli, yoghurt £6.5

Purple sprouting broccoli, Cashel Blue, English lardo £7

Portwood Farm asparagus, poached egg, hollandaise £8

Crab on toast, Somerset cider brandy, wild fennel £8

Cheeseburger, hot smoked pork belly, red onions, kohlrabi pickle, fried potatoes £13.5

Cauliflower and okra curry, basmati, Mr Chaudhry's Dalston flatbread £11

Bacon chop, hispi cabbage, fried duck egg £13

Whole grilled Brixham sole, creamed kale, cockle butter £16

SIDES

Chatsworth Road sourdough
and butter £2.5

Wild garlic fries £4

Avocado, cucumber & spinach salad,
crispy capers £5

DESSERT

Coin Laundry apple and
buttermilk cake £4.5

Dark chocolate fondant, honeycomb,
vanilla ice cream £5.5

Alphonso mango and Montenegro fool £5

We work with the best local suppliers for our meat, fish and veg. Our milks and creams are from the Estate Dairy, cheeses by The Cheese Merchant, oils and olives from Greg & Paulina on Broadway Market and our eggs are laid by free range chickens at Rodley Court Farm in Gloucestershire.

Please inform your waiter of any food allergies before ordering.