

# EVENING

*Mon to Sat 5 - 10*

## TO SHARE

Oysters- £8/15.5/30

Natural - Shallot vinegar, lemon

Spicy - Coin laundry chilli sauce

Battered - Seaweed tartare

Seasonal dips and pickled vegetables, Mr Chaudhry's flatbread £6/11.5

Cannon & Cannon English cured meat plate £12

British cheeses from The Cheese Merchant £12

## PLATES

Amfissa olives £3.5

Scotched Cacklebean hens egg, celeriac remoulade, horseradish £5

Whipped beetroot, Evenlode, pickled walnuts, oats £6

Woodland mushroom rice balls, Cashel blue, pickled oyster mushrooms £6

Chargrilled purple sprouting broccoli, blood orange, pearl barley salad £7

English burrata, balsamic pickled apples, shallots, hazelnuts, tera olive oil £8

Coin Laundry steak tartare, Cacklebean yolk, sourdough £9

Crispy pork belly, whipped dates, baked apple, sherry £9

Cauliflower, red onion and okra curry, basmati, flatbread £12.5

Cheeseburger, hot smoked pork belly, red onion, kohlrabi pickle, crispy potatoes £13.5

Pan fried hake, oyster and seaweed butter, sea vegetables, fondant potatoes £14.5

## SIDES

Mr Chaudry's flatbread £1.8

Green salad, house dressing £4

Garlic fries £4.5

## DESSERT

Bramley apple pie and cider brandy custard £6.5

Blood orange and thyme buttermilk pudding, brandy snap tuile £6

Banana fritters, palm sugar and goji berries, vanilla ice cream £6

*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.