

# SPECIALS

---

STARTER	Cullen Skink	8.50
	served with our house focaccia	
	Wine match: 'Anima Osca' Bianco, Chardonnay - 175ml	£10.00
	Winter Vegetable Gnocchi	8.50
	handmade gnocchi, seasonal vegetables with celeriac puree	
	Wine match: Le Campuget Rose, Syrah Grenache - 175ml	£7.50
	Creamy Buratta	10.00
	focaccia toast, green pesto, poached figs, pine nuts	
	Wine match: Timo, Vermentino - 175ml	£10.00

---

MAIN COURSE	The Greek Burger	18.50
	lamb patty, minted mayo, red onion, lettuce & feta	
	Wine match: Rioja Alavesa, Tempranillo - 175ml	£9.95
	Pan Roasted Cod & Chips	22.00
	fillet of Cod, triple-cooked chips, macho peas & tartar sauce	
	Wine match: London Clay Brut NV, English Sparkling White - 125ml	£8.00
	Autumnal Beetroot Risotto	17.00
	with goat's cheese & toasted pine nuts	
	Wine match: Sherwood Estate, Pinot Noir - 175ml	£9.95

---

DESSERT	Spiced apple crumble	9.50
	served with homemade custard	
	Treacle tart	9.50
	clotted cream	
	Chocolate mousse	9.50
	with macerated fresh cherries, chocolate tuile	
	We have a delicious dessert wine available, either by glass or bottle, to match our desserts.	
	Guillaume Gonnet, Muscat de Beaumes de Venise, Southern Rhône, France. 125ml - £9 Bottle - £35	