

# ALL DAY MENU

## Snacks

- Bread & Butter (v) 3.5
- Olives, Chilli Mix & Picos (vg) 5
- Cantabrian Anchovies on Toast 6.5
- Cobble Lane Charcuterie Plate (gf) 10
- Salt Cod Croquettes 8
- White Bean & Truffle Hummus, Crudités, Flatbread (vg) 11

## Small Plates & Salads

- Mushroom, Ricotta & Tarragon Barbajuan (v) 7
- Korean Spiced Dexter Beef Tartare, Straw Chips 14
- Stracciatella, Roasted Figs, Pinenut Agrodolce (v) (gf) 12
- Heirloom Tomato Panzanella, Cucumber, Peppers (vg) 13
- Brussels Sprouts and Kale Caesar Salad 10 / 6
- Shaved Beetroot, Apple, Radish & Goats Cheese Salad (v) (gf) 12 / 7

## Pizzette

- Marinara | Tomato, Garlic, Oregano (vg) 8
- Aubergine | Tomato, Striata Aubergine, Fior di Latte, Grana Padano 8
- Winter Squash | Squash, Tenderstem Broccoli, Red Onion, Hazelnut (vg) 8
- Carbonara | Guanciale, Pecorino, Egg Yolk, Pepper 8
- Rosemary | Cornish Potatoes, Confit Onions, Rosemary, Taleggio, Truffle Oil 8
- Pepperoni | Tomato, Fior di Latte, Cobble Lane Charcuterie, Honey 8

## Large Plates

- Hake, Braised Fennel, Borlotti Beans, Anchovy Hollandaise (gf) 20
- Pot Roasted Celeriac, 'Parmesan', Butterbeans & Cavolo Nero (vg) 14.5
- Grilled Flat Iron Steak, Dulse Peppercorn Sauce (gf) 27
- Crispy Confit Duck Leg, Pancetta Creamed Hispi Cabbage 19.5
- Daily Pasta (v) 12
- Kindred Burger – Double Patties, Bibb Lettuce, Red Onion, Pickles, American Cheese, Fries 16.5 / Vegan Option 14.5

## Sharers

- Swaledale Lamb Shoulder, White Beans, Datterini Tomatoes, Mojo Verde (gf) *Quarter* 44 / *Half* 82
- Herb Fed Chicken, Miso Cream, Mushrooms, Tarragon (gf) *Half* 34

## Sides

- Bloody Mary Spiced Fries (vg) 4.5
- Cornish Potatoes, Mint & Lemon Butter (v) 5.5
- Charred Tenderstem Broccoli, Gremolata Butter (v) (gf) 6
- Bitter Leaf Salad (vg) (gf) 5.5

v - vegetarian, vg - vegan, gf - gluten free | please inform us of any allergies and ask for further information  
A 12.5% discretionary service charge will be added to your bill

Cellar