

All Day Menu

Snacks

Bread & Butter (v)	4.2
Olives, Picos & Peppers (vg)	5.5
Cobble Lane Charcuterie Plate (gf)	10
Muhammara & Flat Bread Spiced Dip made with Red Peppers, Pul Biber Chilli & Molasses (vg)	6.5
Cantabrian Anchovies on Toast	7



Pizzette

Marinara Tomato, Garlic, Oregano (vg)	9.5
Margherita Tomato, Fior di Latte, Basil (v)	9.5
Aubergine Tomato, Striata Aubergine, Fior di Latte, Grana Padano (v)	9.5
Carbonara Guanciale, Pecorino Romano, Egg Yolk, Pepper	9.5
Artichoke Confit Jerusalem Artichokes, Pecorino Mornay, Wild Mushrooms, Salsa Verde (v)	9.5
Sausage Tomato, Fennel & Chilli Sausage, Gorgonzola, Rocket	9.5

Small Plates & Salads

Barbajuan Stuffed Puff Pastry, Wild Mushrooms, Soft Vegan Cheese & Tarragon (vg)	8
Palourde Clams Cider, Chorizo, Spiced Tomato Ezme Sauce, Charred Ciabattini	14.5
Korean Spiced Dexter Beef Tartare Egg Yolk, Straw Chips	15
Buttermilk Fried Chicken Curry Leaf Mayo, Gherkins	11
Crispy Mac & Cheese Bites Lincolnshire Poacher, Ancho Chilli Oil (v)	9
Miso Glazed Butternut Squash Salad	9 / 13.5
Crushed Edamame, Cornish Big Leaves, Foraged Greens, Yuzu-Ponzu Dressing (vg) (gf)	
Lemon Marinated Courgette Salad	9 / 13.5
Goats Curd, Rocket, Micro Basil, Almond & Pumpkin Seed Granola (v) (gf)	

Sharers

Priced for two to share but could be enjoyed in a larger group as part of a shared meal.

1/2 Roasted Yorkshire Wolds Free-Range Chicken (gf) Cornish New Potatoes, Charred Beans, Rainbow Chard, Tahini Yogurt, Caramelised Lemon	46
--	-----------

Slow Cooked Longhorn Ox Cheek Red Wine Reduction, Silver Skin Onions, Calçot, Champ Potatoes, Grilled Tender Stem Broccoli, Celeriac & Cheddar Dumplings.	62
---	-----------

Power Bowls

All base options include: Avocado, Carrots, Chilli, Spring Onions, Bean Sprouts, Coriander & Spicy Sesame Dressing.

Choose your base:	9.5
Udon Noodles (vg)	
Greens & Beans (vg) (gf)	
Ancient Grains (vg) (gf)	
Extra toppings:	
Grilled Chicken Thigh (gf)	5.5
Two Fried Eggs (v) (gf)	5
Roasted Vegetables (vg) (gf)	4

Sides

Kindred Spiced Fries (vg)	4.5
Cornish New Potatoes Tahini Yogurt, Salsa Verde (vg) (gf)	5.5
Spring Greens & Tender Stem Broccoli Vegan Lemon Gremolata Butter (vg) (gf)	7.5
Bitter Leaf Salad (vg) (gf)	5.5

Large Plates

Brixham Bay Grey Mullet Supreme Green Pickles, Sea Herbs, Gremolata Cream (gf)	28
Pearled Spelt, Leek & Fennel Risotto Market Green Vegetables, Basil Oil (vg)	18
Grilled Suffolk Texel Lamb Leg Steak Garlic & Rosemary, Charred Calçot, Spiced Tomato Ezme Sauce, Mint Yogurt (gf)	28
Confit Barbary Duck Leg Coco Bean Puree, Spring Greens, Cherry Jus, Duck Bubble & Squeak (gf)	26.5
Kindred Beef Burger Double Grass Fed Beef Patty, Bibb Lettuce, Red Onions, Pickles, American Cheese, Fries (gf on request)	18.5
Moving Mountains Vegan Burger Single Patty, Bibb Lettuce, Red Onions, Pickles, Vegan American Cheese, Fries (vg)	16.5
Daily Pasta Ask for Today's Special (v)	13.5



v - suitable for vegetarians; vg - suitable for vegans; gf - gluten free. Gluten-free options available on request. Please inform us of any allergies and ask for further details of dishes that contain allergens. A 12.5% discretionary service charge will be added to your bill.