

Olives v £3.50  
Roast almonds with paprika v £4  
Focaccia bread v £3  
Hummus, olive oil crackers v £4  
Sticky Scott's Field pork sausages, honey & sesame £4



Kiln roast salmon cake with corn puree £5  
CoCoes Scotch quail's eggs, mustard mayo, mustard cress £4  
Mushroom, potato & herb parcels v £6  
Seasonal soup v £6

Roast peppers with griddled haloumi, Jerusalem artichokes, tomatoes & basil oil v £7  
Pea fritters, Pinney's smoked salmon, poached eggs & wilted spinach £8  
Winter slaw, beetroot patty, pan cooked mackerel, dill mayo v £7  
Pressed ham hock, sourdough, poached egg, parsley oil £8

Monkfish curry, coconut & lime, slow roasted tomatoes, rice and naan £14  
Kiln roast salmon risotto £12  
Chicken meatballs with preserved lemon & chilli jelly, cauliflower, chickpea & ruby chard salad, hummus £12  
Ox cheek with bacon & sage, roasted root veg £13  
Sweet potato croquettes, grain salad, crunchy red salad, herby soya mayonnaise v £12  
After5 mega salad with roasted **tomatoes or chicken**, basil mayonnaise £13  
Slow roast leg of lamb to share, crispy baby potatoes, mixed greens, jus £20  
Pan cooked fish of the day, ask our FOH team

Dressed green salad, crispy herb roasted baby potatoes, mixed greens all £4 each

Local cheese, candi's chutney, roasted almonds, CoCoes oatcakes v £9  
Wild apricot fool & soft almond biscuits £6  
Warm spiced carrot & apple cake with dairy free vanilla ice cream £6  
Hazelnut tart with clotted cream £6  
Jules's tiramisu £6  
After5 Petit Fours & coffee £6

Not all ingredients are listed for each dish, please inform a team member of any allergy or dietary requirements