SUNDAY

TO START

Pet Nat Fizz [low ABV]	7.5	Heist Bank house pickles [vgn, wg]	3
Pet Nat Negrette sparkling rosé, elderflower, lime, soda Negroni Beefeater gin, Campari, house vermouth blend Ruby Spritz [non-alcoholic] High Point Ruby Aperitif, elderflower, lemon, tonic	a, bitters 10 7	BBQ roasted corn [vgn, wg]	3.5
		Smoked almonds [vgn, wg]	4
		Verdi Dolci olives [vgn, wg]	4.5
		Spence Bakery focaccia, olive oil [vgn]	4.5
SMALL			
Padron peppers, smoked sea salt [vgn, wg]			7
Cauliflower & Barber's cheddar croquettes, caraway salt [v] Yellow pea hummus, red onion & caper relish, grilled sourdough [vgn] Burrata, braised leeks, almond dukkah [v, wg]			7
			ROAST
All served with chargrilled hispi cabbage, maple glazed pudding & gravy	carrots, gar	lic & rosemary roast potatoes, cauliflower cheese, Yorks	shire
Aged rump of beef, horseradish cream			25
Wild garlic porchetta, Yorkshire rhubarb sauce Half chicken crown, lemon & garlic butter, sage & wild garlic stuffing Butternut squash & mushroom pastilla, pickled walnut ketchup [v]			23.5
			23
			21
LARGE			
Roast cauliflower & chickpea salad, kale, almonds & romesco [vgn, wg] - add feta [v] +3			11.5
Cheeseburger, Cornish gouda, caramelised red onions, house pickles, fries			16.5
Harissa roasted fillet of hake, butter bean stew, sprouting broccoli, almond dukkah, aioli [wg]			19.5
SIDE			
Barber's cauliflower cheese [v, wg]	6.5	Skin-on fries [vgn, wg]	5.5
Grilled sprouting broccoli, preserved lemon [vgn, wg]	5	Gem & baby leaf salad [vgn, wg]	4.5
DESSERTS			
Homemade sticky toffee pudding, salted caramel ice of	cream [v]		7
Dark chocolate & coconut mousse, cherries [vgn, wg]			7.5
Affogato [v] - Kiss The Hippo espresso & vanilla ice cream			4.5
Hackney Gelato [wg] - 2 scoops - ask the team for today's flavours			3.5

[v] - vegetarian, [vgn] - vegan, [wg] - without gluten