

Colonnade



Spring '26

Lemon & rosemary marinated olives (ve)	4.00
House-baked focaccia, whipped butter (v,ve)	4.50
Half-shell scallop poached in 'Nduja butter	5.50
Grilled artichokes with lemon & dill (ve)	6.00
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Cured trout tartare, cucumber & ginger gazpacho, charcoal tuile, trout roe	11.00
Pommes noisettes, chive seasoning, green herb aioli (v)	6.50
Pommes Anna, truffle, cheddar & parmesan sauce, chive (v)	7.00
Whipped goats cheese, honey, beetroot tartare, walnut (v)	9.50
Tempura tenderstem broccoli, smoked almond romesco, lemon & caper salt (ve)	8.00
Roasted heritage carrots, hot maple, cashew cream, preserved lemon (ve)	9.00
Chard wrapped beef shin, celeriac & miso purée, red wine jus, fresh horseradish	15.00
Confit hispi cabbage, leek cream, ash oil, pickled walnut ketchup, walnut & seed crumb (ve)	11.00
Slow-cooked pork collar, fennel & black pepper rub, spiced apple glaze, salsa verde, fennel sauerkraut	14.00
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Pan fried Gnocchi, Roasted aubergine & Tomato, Leek & coriander salsa (ve)	16.00
Herb crusted cod, pearl cous cous, pea, Clams & a cider sauce	26.00
Pan-roasted lamb rump, braised puy lentil, puttanesca, chimichurri	22.00

(v) vegetarian / (ve) vegan

Please inform your server of any allergies or intolerances before ordering. While all our dishes are made fresh in-house, trace ingredients may be present due to our suppliers. Despite all care taken to remove them, game may contain shrapnel, and fish may contain bones. A discretionary 10% service charge will be added to your bill..
