



DINNER MENU

Sourdough bread & butter £4

House marinated mixed olives £4.5

Duck spring rolls/hoisin sauce £6

Starters

Soup of the day, toasted garlic ciabatta £7

Roasted and Pickled Beetroot, goat's cheese curd, candied walnuts £10

Red Wine Braised Octopus, tahini-soy dressing, sea weed, crispy pork belly £12

Wild mushrooms on sourdough toast, black truffle oil, crispy egg yolk £9

Hebe's Twice Baked Cheese Souffle, cream sauce, warm sourdough £11

Salt Baked Celeriac, smoked aubergine puree, pickles, caramelised hazelnuts, chilli oil £8

Mains

Aubergine & Courgette caponata, harissa marinated tofu, tender stem broccoli £16

Wild Mushroom Risotto, salt & vinegar pumpkin seeds, parmesan £17

Whole Plaice, chermoula sauce, new potatoes, seasonal greens £21

Thai Red Squid & King Prawn Curry, steamed rice, chilli, lime £17

Coq Au Vin, button mushrooms, pearl onion, lardons, mashed potatoes £20

7oz Fillet of Beef, English mustard emulsion tossed spring vegetables, chimichurri sauce £30

Sides

Caesar salad £5

*Seasonal
greens £4*

French fries £4

*Truffle & parmesan
fries £5.5*

Greek salad £5

*Please inform your server of any allergies or intolerances before placing your order,
not all ingredients are listed on the menu and we cannot guarantee the absence of allergens.*

A discretionary service charge of 12.5% will be added to your bill.