

# FIN & GRAPE

## Set lunch

Salt cod mousse, herb oil, grilled sourdough

Pici, sobrasada, spinach, oyster mushrooms

Yorkshire rhubarb, mascarpone, Pedro Ximinéz, oats

**1 course £16 / 2 courses £20 / 3 courses £24**

Olives 4 Spiced nuts 4 Rilletes 8 Focaccia 4

Salt cod mousse, herb oil, grilled sourdough 8

Ossocollo, pear, honey, mustard 12

Calabrian anchovies, capers, red onion, focaccia 13

Whipped white beans, braised wild boar, wild garlic, mint, dukkah 14

Cured sea trout, celeriac, blood orange, sichuan pepper 13

Roasted carrots, salame finocchiona, salsa verde, buckwheat 12

Smoked haddock croquette, curry mayo, lemon 9

BBQ pork belly, furikake, broccoli ketchup 8

Green salad, pickled kohlrabi, sunflower seed, Connage gouda 5

Fries, aioli 5

## Desserts

Dark chocolate brownie, yoghurt, miso caramel, hazelnuts 9

Yorkshire rhubarb, mascarpone, Pedro Ximinéz, oats 9

Tiramisu to share 17

Cheese 12

Please speak to a member of our team about any food allergies or intolerances

A discretionary 10% service charge will be added to your bill