

The Alan

4 dishes marked with a * for £25 with selected drinks from 12pm-6pm

LIGHT BITES

*WHIPPED COD'S ROE (GF) radish, virgin rapeseed	6.5	*SOURDOUGH FOCACIA (V) virgin rapeseed, IPA vinegar	4
*CUMBRAE OYSTER (GF) pickled rhubarb	3.5	*BUTTERBEAN HUMMUS (V) (GF) smoked salt, blood orange	5
HOUSE MORTADELLA (GF)	8	*GORDAL OLIVES (V) (GF)	5.5

SMALL PLATES

AGED BEEF TARTARE whipped bone marrow, cured egg yolk, beef fat croutons	12	*CHARRED LAMB BREAST (GF) kimchi ketchup	8
*CURED CHALK STREAM TROUT (GF) Pomona Island stout, radishes, blood orange	10	*POACHED AND ROAST SALSIFY (VG) (GF) apple, red wine	7.5
GRILLED HEN OF THE WOODS (VG) ancient grains, whey butter	9	*GRILLED LEEKS (V) crisp onion, yeast emulsion, cobnut	8
CAVATELLI brown crab, black pepper, Yorkshire pecorino	11	*CAULIFLOWER TIKKA (V) (GF) cumin, coriander, pomegranate	8

LARGE CUTS

RETIRED DAIRY COW 800G bone in rib	85	BONE IN ISLE OF GIGHA HALIBUT 300G lobster head sauce	35
RARE BREED PORK CHOP 400G smoked apple	25	BARNESLEY CHOP 400G	25

SIDE ORDERS

CONFIT POTATOES (GF) beef fat	7	FRIED PINK FIR POTATOES (GF) (VG) seaweed butter	6.5
*GRILLED HISPI (VG) buttermilk, hazelnut	6.5	*YOUNG CARROTS (V) (GF) sunflower seed, miso	6.5
CAESAR SALAD pecorino, sourdough and white anchovies	7		

DESSERT

SNICKERS (VG) 60% macondo, candied peanuts, dulce de leche	10	CHOUX BUN cherry & pistachio	10
SALTED CARAMEL TART rum & raisin	9.5	BARONET caramelised brioche, rhubarb, walnut	10

(V) Vegan (VG) Vegetarian (GF) Gluten Free

please note certain dishes can be amended to cater for allergens and intolerances just inform your server

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A discretionary 10% service charge is added to you bill.

Please inform your server of any allergies/intolerances before placing an order.