

The Alan

4 dishes marked with a * for £25 with selected drinks from 12pm-4pm/5pm - 6pm

LIGHT BITES

*WHIPPED COD'S ROE (GF) <i>TRY WITH A GLASS OF ASSYRTICO</i> rosti & radish	7	*SOURDOUGH FOCCACIA (VG) virgin rapeseed, IPA vinegar	4
*CUMBRAE OYSTER (GF) <i>TRY WITH A GLASS OF WHITE CLIFFS</i> pickled rhubarb	3.5	HOUSE MORTADELLA (GF) <i>TRY WITH A GLASS OF SOAVE CLASSICO</i>	8
*BUTTERBEAN HUMMUS (VG) (GF) flatbread, smoked salt, blood orange	7	*GORDAL OLIVES (VG) (GF)	5.5

SMALL PLATES

AGED BEEF TARTARE <i>TRY WITH A GLASS OF CANTERBURY ROSE BRUT</i> whipped bone marrow, cured egg yolk, beef fat croutons	12	*CHARRED LAMB BREAST (GF) <i>TRY WITH A GLASS OF PINOT NOIR</i> kimchi ketchup	8
*MINT CURED BASS green apple, cucumber, yoghurt	11	*SALT BAKED CELERIAC (V) pickled & raw Kohlrabi, brown butter dressing, green apple	7.5
POLYSPORE MUSHROOMS (V) ancient grains, whey butter, wild garlic	9	*GRILLED LEEKS (VG) crisp onion, yeast emulsion, cobnut	8
CAVATELLI brown crab, black pepper, Yorkshire pecorino	11	GRILLED SPILLMAN'S ASPARAGUS (V) jersey royal potatoes, fried duck egg, Yorkshire pecorino	11

LARGE CUTS

RETIRED DAIRY COW 800G <i>TRY WITH A GLASS OF TIME WAITS FOR NO ONE</i> bone in rib	85	BONE IN ISLE OF GIGHA HALIBUT 300G lobster head sauce	35
RARE BREED PORK CHOP 400G smoked apple	25	BARNSELY CHOP 400G <i>TRY WITH A GLASS OF NO ES PITUKO CAB SAUV</i>	25

SIDE ORDERS

CONFIT POTATOES (GF) beef fat	7	JERSEY ROYAL POTATOES (GF) seaweed butter, creme fraiche, caviar	6.5
*GRILLED HISPI (V) buttermilk, hazelnut	6.5	*SAND CARROTS (VG) (GF) sunflower seed, miso	6.5
CAESAR SALAD pecorino, sourdough and white anchovies	7		

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

We are happy to provide any allergen and intolerance information you may require. Dishes can be amended to cater for any of these. Consuming raw or undercooked meats, fish, game and poultry may increase your risk of foodborne illness.

A discretionary 10% service charge is added to your bill

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