

# The Alan

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

## LIGHT BITES

*WHIPPED FOCCACIA & WHEY (V) herb cracker, elderflower pickled grapes	8.5	*SOURDOUGH FOCCACIA (VG) virgin rapeseed, IPA vinegar	4
*CUMBRAE OYSTER (GF) pickled rhubarb	3.5	*GORDAL OLIVES (VG) (GF)	5.5
*BUTTERBEAN HUMMUS (VG) (GF) flatbread, smoked salt, blood orange	7	*CHARRED GARDEN PEAS (VG) (GF)	7

## SMALL PLATES

AGED BEEF TARTARE whipped bone marrow, cured egg yolk, beef fat croutons	12	*ALAN FRIED GUINEA HEN green tomato, old bay	9
*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	*HAND RAISED GAME PIE date jam	12
CAVATELLI brown crab, black pepper, Yorkshire pecorino	11	GRILLED SPILLMAN'S ASPARAGUS (V) jersey royal potatoes, fried duck egg, Yorkshire pecorino	11
*NEW SEASON TOMATOES (VG) (GF) melon, seaweed, dashi	9		

## LARGE CUTS

RETIRED DAIRY COW 800G bone in rib	85	WHOLE BLACK BREAM 500G mussel pilaf, lobster dressing	40
DUROC PORK CHOP 400G smoked apple	25	BARNESLEY CHOP 400G	25

## SIDE ORDERS

CONFIT POTATOES (GF) beef fat	7	JERSEY ROYAL POTATOES (GF) seaweed butter, creme fraiche, caviar	6.5
*GRILLED SPRING GREENS (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.

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A discretionary 10% service charge is added to your bill