The European

Food Menu

Starters

Charred Leeks, Fermented Shallot Vinaigrette, Hazelnut Romesco (vg) £9.00

Duck & Chicken Liver Parfait, Fermented Cherry Compote, Pickled Onions, Brioche £9.00

Fire-Roasted Beetroot, Smoked Creme Fraiche, Dill Oil (v) £8.00

Salt Cod Croquettes, Preserved Lemon Aioli £9.50

Grilled Octopus, Charred Lemon Butter, Fennel, Parsley £9.50

Fermented Root Vegetable Tartare, Smoked Egg Yolk, Mustard Dressing, Pickled Shallots (vg) £9.50

Mains

Cassoulet, Smoked Sausage, Duck Confit, Fire-Roasted Tomatoes £16.0
Coq au Vin Pie, Burnt Butter Mash, seasonal green, Black Garlic Gravy £14.5
Whole Grilled Mackerel, Charred Leeks, Lemon Butter Sauce, Salsa Verde £18.5
Pork Collar, Fire Cooked Cabbage, Mustard Seeds, Apple Cider Jus £16.0
Confit Duck Leg, Braised Lentils, Smoked Garlic, Pickled Shallots £18.0
Mushroom & Barley Risotto, Confit Garlic Butter, Tarragon, Fire Charred Onions (vg) £15.0
Steak Frites, Bavette Steak, Bearnaise or Black Pepper Sauce £22.0
Braised Fennel, Preserved Lemon, Lentils, Dill Oil (vg) £15.0
Fire Roasted Cauliflower, Smoked Almond Sauce, Pickled Raisins, Crispy Shallots (vg) £15.0

Pub Classics

Double Cheese Burger, Onion Jam, Smoked Cheddar, Streaky Bacon, Brioche Bun, Fries £15.0 Beer Battered Cod, Triple Cooked Chips, Mushy Peas, Tartare Sauce £16.0 Turner & George Victorian Sausage, Burnt Butter Mash, Black Garlic Gravy, Crispy Onions £16.0

Sides

Crispy Potatoes, Confit Garlic, Thyme Salt (vg) £4.50 Charred Cabbage, Mustard Butter, Toasted Hazelnuts (vg) £6.00 Roasted Root Vegetables, Honey, Smoked Paprika (v) £6.00 Green Beans, Fermented Shallot Vinaigrette, Toasted Almonds £6.00 Triple Cooked Chips, Ketchup + Mayo £5.50 Fries, Ketchup + Mayo £5.50

Desserts

Sticky Toffee Pudding, Tahini Caramel (vg) £7.95 Pavlova, Rosewater, Cardamom Cream, Seasonal Berries, Pistachio Crumble £7.95 Smoked Apple Tart Tatin, Caramel, Clotted Cream (v) £7.95 Rhubarb & Rose Crumble, Vanilla Custard (vgo) £7.95