



sharpeners

- PEACH ENZONI 9.5
villa ascenti peach gin, campari,
green grape, lemon
- EVELYN'S MARTINI 10.5
tanqueray 10, fanny fougerat pineau
des charentes, lemon oil, olives

pre

- OLIVES (V) (gf) 4
PICKLES (V) (gf) 5
SOURDOUGH, whey butter (V)** 4.5

plates

- PISTACHIO HUMMUS, aleppo chilli oil, fresh pitta (V) (nuts) 6.5
TUNA TARTARE, black rice, ginger dressing 12
FRIED CHICKEN, smoked chilli mayo 8
GRILLED SEA BREAM, turmeric, peanuts, chilli lime cucumber (nuts, gf) 14.5
THAI GREEN MUSSELS, lemongrass, lime leaf, coconut (gf) 12
ORANGE CHICKEN, pearl cous cous, onion, parsley 8

inka grill

- OYSTER MUSHROOMS, teriyaki, sriracha mayo (V) (gf) 7.9
LAMB SKEWERS, schezwan, cumin (x2) (gf) 4.9
CHEESEBURGER, salad stack, burger sauce, house dill pickles 12
6OZ RIB-EYE, chimmi, mojo verde (gf) 19

vegetables

- HISPI CABBAGE, vegan miso butter (V) (gf) 6
JERUSALEM ARTICHOKE ricotta, spinach & chive puree, roquette (V) 10.9
ROAST SQUASH, labneh, zhoug (V)** (gf) 9.9
BRAISED BUTTER BEANS, beef tomato, sourdough, herb oil (V) 9
BEETROOT, goats cheese, stone fruit, pecan (V)** (gf, nuts) 10.5

sides

- HAND-CUT FRIES, aioli (V) (gf) 4.5
KIMCHI FRIED RICE (V) 3.5
GREEN BEANS, mustard dressing, sumac (V) (gf) 5

dessert

- CHOCOLATE MOUSSE sea salt, olive oil (V) 7
KEY LIME PIE rye biscuit, meringue (V) 6.9
RHUBARB CRUMBLE pear & stem ginger ice cream (V) 7.2

All tables are subject to discretionary 10% service charge
Please let us know if you have any allergies or require information on ingredients used in our dishes and drinks.

We are committed to sourcing as much produce from the North West as possible. With a focus on high welfare and sustainability.
Our meat comes from Cumbria, our fresh produce is sourced from farms across the region, supporting local growers.

(V) vegetarian

(V) vegan

** can be made vegan

(gf) indicates non gluten containing ingredients