



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

NOCELLARA OLIVES (V) (gf) 4

PICKLES (V) (gf) 5

SOURDOUGH, whey butter (V)** 4.5

plates

HUMMUS, aleppo chilli oil, fresh turmeric pitta (V) 6.5

TUNA TARTARE, black rice, ginger dressing (gf) 12

FRIED CHICKEN, smoked chilli mayo 8

GRILLED SEA BREAM, turmeric, peanuts, chilli lime cucumber (nuts, gf) 14.5

MUSSELS, thai green broth, 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 (gf) 4.9

CHEESEBURGER, american cheese, burger sauce, onion, 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 BUTTERNUT 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) (gf) 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.