sharpeners PEACH ENZONI 10.5 villa ascenti peach gin, campari, green grape, lemon VDF PET NAT 8.2 dangerously drinkable, naturally sparkling wine from bergerac (Château Tour des Gendres, France)

Pre NOCELLARA OLIVES ♥ (gf) 4 SOURDOUGH, whey butter ♥** 4.5 HOUSE PICKLES ♥ (gf) 5

- plates HUMMUS, aleppo chilli oil, fresh pitta ♥ 6.9
 SALMON TARTARE, black rice, ginger dressing (gf) 12
 FRIED CHICKEN, smoked chilli mayo (gf) 8.5
 CHEESEBURGER, american cheese, burger sauce, onion, pickles 12
 - inka OYSTER MUSHROOMS, teriyaki, sriracha mayo ♥ (gf) 8.5
 SUMAC CHICKEN, malfouf salad, pickled pomegranate (gf) 10.9
 ZA'ATAR LAMB CHOPS, rainbow carrots, mint yoghurt (nuts) 17.5
 GRILLED OCTOPUS, warm new potatoes, pimento 14.9
 WHOLE CORNISH SOLE, sriracha butter sauce, samphire (gf) 23
 PICANHA STEAK, chermoula dressing, red chicory (gf) 24
- vegetables
 ROASTED CAULIFLOWER, labneh, peanut tahini, salsa macha ♥ (gf, nuts) 9.9
 FRIED COURGETTE, whipped feta, pistachio tapenade, black garlic ♥ (gf, nuts) 8.9
 BURNT LEEK, muhammara, walnuts, parsley ♥ (gf, nuts) 8.5
 HISPI CABBAGE, miso butter ♥ (gf) 9
 BRAISED BUTTER BEANS, beef tomato, sourdough, herb oil ♥ 9.3
 - sides HOUSE SALAD, baby gem, quinoa, citrus ♥ (gf) 5
 BBQ AUBERGINE, onion puree, toasted almond ♥ (gf,nuts) 6
 HANDCUT FRIES ♥ (gf) 4.5
 - dessert CHOCOLATE SOUFRA, orange, rose, cream ♥ 7 SPICED DATE PUDDING, butterscotch, ice cream ♥ (gf, nuts) 6.9 KEY LIME PIE, rye biscuit, meringue ♥ 6.9

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.

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. \leq



DAISY

COCKTAIL BAR

CONSTAIRS CONSTAIRS

WEDNESDAY + THURSDAY 17:00 - LATE

FRIDAY + SATURDAY 16:00 - LATE

> SUNDAY 15:00 - LATE