

*Small plates*

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**LT16**  
LIME TREE

**PICKLED PUMPKIN**  
*Catering*

## NEED HELP

### Ordering?

Here are some of chef's recommendations

## 1-2 People

Share 3 to 4 dishes, add on top - it'll come in waves!

## 4-6 People

Share 5 to 6 dishes - each dish comes fresh from the kitchen when ready!

## 8+ People

Start with crispy, order a bit from sea, pair with land... all our plates are made to share!

## 10+ People

Think of the menu as an experience & don't restrict yourself to just 1 per person - the waves of food come to you!

## Something to start

**Homemade focaccia | V** £8.00  
aged balsamic & olive oil & house olives

**Anti Pasto for 2** £14.50  
local cured meats, focaccia, olives, pickles



## CRISPY

**Mushroom bolognese arancini | V** £6.00  
parmesan, aioli

**Miso beef shin croquettes** £7.50  
gochujang chilli jam

**Fried olives | V + VE option** £5.00  
chipotle yoghurt

**Haddock chowder fish cake** £9.00  
warm tartare sauce

## SEA

**Pan seared scallops** £14.00  
asparagus, pea, salmon roe

**Thai king prawns** £11.00  
Coconut curry sauce, garlic flatbread

**Pan fried salmon fillet** £16.00  
heritage tomato, capers and chorizo

**Torched Mackerel fillet** £11.00  
pickled fennel, watercress, blood orange vinaigrette

## LAND

**Wild garlic pesto tagliatelle | V** £12.50  
tenderstem, perl las, pine nuts

**Braised hispi cabbage | V + VE option** £8.50  
caesar, parmesan, onion

**Miso aubergine | V + VE option** £9.50  
crispy chickpeas, chipotle yogurt and coriander chutney

**Greek cauliflower | V + VE option** £10.00  
black olive tapenade, whiped feta, roquito peppers

## Flat breads £9.00

Sun blushed tomato, basil pesto, shaved pecorino | V

Butter chicken, green chilli, crispy onions

Welsh rarebit, tomato, olive oil | V

## FARM

**Crispy chicken milanese** £14.00  
black olive, roasted red pepper salad

**8oz sirloin** £18.00  
Peppercorn butter, watercress, sea salt

**Potato gnocchi, lamb ragu** £12.00  
wild garlic pesto

**10oz Jerk pork chop** £16.00  
stout and treacle glaze, yuzu slaw

## COLD

**Oak smoked salmon** £8.00  
creme fraiche, pickled fennel, rye

**Heritage tomatoes | V + VE option** £7.50  
goats curd, olive oil, sea salt

**Confit garlic hummus | V + VE option** £6.50  
sun blushed tomatoes, pesto

**Roasted beetroots | V** £8.50  
horseradish creme fraiche, radicchio

## sides £5.00

**Seasonal house salad**  
blood orange vinaigrette

**Tenderstem broccoli**  
salsa verde, pinenuts

**Truffle fries | V + VE option**  
parmesan, sea salt

**Roasted new potatoes**  
confit garlic and chive butter

