

To Start

Braised Beef, Bone Marrow & Parmesan Arancini
White Onion Velouté, Tarragon Oil £8

Whipped Goats Cheese
Heirloom Tomatoes, Mint, Basil & Chilli, Focaccia £8

Thai Crab Crumpet [n]
Coriander & Chilli Emulsion, Fresh Radish, Toasted Peanut Dukkah £9

Moules Marinière [gfo]
Shallots, Parsley, Garlic, Toasted Sourdough £8

Burrata [n] [gf]
Romesco, Roast Peppers, Toasted Almonds, Globe Artichoke, Rapeseed Oil £9

Cumin Lamb Scotch Egg
Feta, Pea & Broad Bean Fricassée, Mint Salsa Verde £9

Main Course

Roast Lamb Rump
Coconut & Saffron Basmati, Pulled Lamb Samosa, Tzatziki, Spinach, Curry Oil £26

Grilled Fillet of Sea Bass [gf]
Mussels & Clams, Potato Gnocchi, Samphire, Crab Bisque, Fennel £22

Roast Pork Chop
Fondant Potato, Smoked Bacon & Black Pudding Faggot, Apple Ketchup, Celeriac Purée, Tenderstem Broccoli £22

Roast Butternut Squash [vgo] [n]
Goats Curd, Sage, Kale, Toasted Pine Nuts £16

Roast Fillet of Cod [gfo]
Squid, Roast Peppers & Tomatoes, Lemon, Capers, Potato Gnocchi, Sea Aster £22

Chicken Supreme [gf]
Truffle & Brie Potato Cake, Leek, Wild Mushroom & Smoked Bacon, Confit Chicken & Cauliflower Bon Bon £20

Boz Bistro Rump £24 | 10oz Sirloin £28
Skin on Fries, Cognac & Peppercorn Cream, Portobello Mushrooms, Little Gem Wedge & Parmesan Emulsion

Sides

Bread, Oils & Olives £6.50 | Garlic Sourdough £4 | Skin on Fries £4
Peas & Bacon £5 | Garlic Wilted Greens £5 | Broccoli & Parmesan £5.50

n: Contains Nuts | gf: Gluten Free | df: Dairy Free | vgo: Vegan Option - Please Specify | v: Vegetarian
We may be able to adapt your dish - please ask

Our food is prepared in areas where cross contamination may occur. Our menu descriptions do not include all ingredients.
It is important you notify us of any allergies or intolerance before ordering. 100% of gratuities distributed to the staff