

*'Leave it up to us' feasting menu - £45 per person*  
*Char || Tartare || Burrata || Watermelon || Ravioli || Quail || Sweets*  
*(for the whole table to share)*

Homemade sourdough bread, 'North & South' olive oil infused with lemon £3

C O L D C U T S & C R U D O S

House pickles £3.5  
Salame Della Rosa £6  
Lombo £6  
Rillettes of rabbit, pork & foie gras £9  
Tartare of ox heart, cornichons, anchovy & mustard £10  
Crudo of Arctic char, oyster ponzu & Battaglione cucumber £11

S U M M E R P L A T E S

Young leek cigars with whipped cod's roe £8  
Burrata, yellow courgettes, kale pistou & nasturtium £9  
Grilled watermelon, lardo, fresh almonds & basil £11  
Octopus, coco de paimpol, runner beans, parsley & fried garlic £13  
Ravioli of ricotta & peas, lemon verbena & black pepper £14  
Lamb sweetbreads, baby gem, broad beans, girolles & yoghurt £17

F R O M T H E C H A R C O A L G R I L L

Charred pepper & Heirloom tomato tartlet, burnt aubergine & pickled currants £19  
Cornish plaice, turnips, kohlrabi, preserved lemon & dulse beurre blanc £26  
BBQ glazed quails, peaches, celeriac & wild rocket £28  
Longhorn beef, smoked potatoes & grelot onions £35

S W E E T

English strawberries, buttermilk pudding & summer herb granita £7  
Apricot clafoutis & whipped mascarpone £8  
Chocolate mousse croustillant £8

Chevrotin des Aravis & olive oil biscuits £8

*If you have any allergies or require information on any allergens relating to dishes on our menu  
please ask a member of the team for more information*