

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

Strolghino £6

Lardo di Colonnata, caramelised walnuts £6

Pork, duck & pistachio pâté on toast £9

Tartare of sea trout, oyster ponzu & fermented Oca root £11

Cheviot lamb carpaccio, sheep's yoghurt, sea herbs & pecorino £11

S P R I N G P L A T E S

Young beetroot, lovage cream, cashew nut & pomegranate £8

Snails with garlic & herb butter on toast £8

Parsnip barigoule, dandelion & last year's berries £10

Isle of Mull scallops, cauliflower, bergamot & shiso £13

Tortellini of parsley root & ricotta, salsify & buckwheat £14

Vol-au-vent of calves sweetbreads, young carrots, turnips & caper velouté £17

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

Asparagus, white sprouting broccoli, wild herbs & smoked hollandaise £18

Cornish cod, mussels, dulse & fermented apple £25

Black leg chicken, burnt aubergine, radishes, ramsons & seeds £27

Longhorn beef, sauce bordelaise, parsley & Corne de Gatte £35

S W E E T

Rice pudding, quince & lemon thyme £7

Forced rhubarb, orange parfait & speculoos £8

Coffee éclair £8

Brie de Meaux, rye & walnut toast £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*