

*‘Leave it up to us’ - £45 per person
A feast from across the menu 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

Strolghino £6

Lardo di Colonnata, caramelised walnuts £6

Crudo of Atlantic prawns, peas, apple & smoked crème fraîche £11

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

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

Navarra artichokes, stracciatella, preserved lemon & mint £8

Snails with garlic & herb butter on toast £8

Yellow sprouting broccoli, rainbow chard, dulce butter & almonds £10

Isle of Mull scallops, cauliflower & pink grapefruit £13

Tortellini of fennel & ricotta, Empeltre olives, Sardo & fermented kumquat £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, morels & oxidised wine sabayon £18

Cornish cod, peas, monk’s beard & Pil-Pil sauce £25

Yellow-foot chicken, burnt aubergine, radishes, ramsons & seeds £27

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

S W E E T

Camomile panna cotta, apple, sorrel & oats £7

Lemon meringue tart, buttermilk & basil £8

Savarin, gariguetta strawberries & crème chantilly £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*