

Homemade sourdough bread £3.5

S N A C K S

Pickles £3.5

Brandade & olive toast £5

Lardo, walnuts £6

'Wild' wild boar salame £6

S T A R T E R S

Parsley soup, poached egg, snail persillade, croutons £8

Beetroot & black cardamom risotto £10/£19

BBQ mackerel, fermented mushroom & pickles £9

Lamb tartare, redcurrants, sheep's yoghurt, pecorino & crisps £11

M A I N C O U R S E S

Celeriac cappelletti, artichokes & pistou £19

Cod, hazelnut miso, cabbage, young leeks & plum butter £23

Breaded rabbit, young carrots & devilled madeira sauce £22

Rolled veal breast, white beans & ravigote sauce £23

S I D E S

Potato cream, crispy onions, chives £5

Spinach, ponzu butter & sesame £4.5

Baby gem, horseradish & seeds £4.5

D E S S E R T S

Praline ice cream & brandy snaps £6

Warm treacle tart & crème fraîche £8

Yorkshire rhubarb, custard, blood orange & beignets £8

Comte d'Estive & 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*