

Homemade sourdough bread £3.5

S N A C K S

Pickles £3.5

Radishes & anchovy cream £4.5

Tempura of plaice & seaweed tartare £5

Arancini of English Brie & wild garlic aioli £5

Beef shin croquettes & pickled walnut mayonnaise £5

Pork & foie gras rillettes with toast £6

Salame Gentile £6

S T A R T E R S

Courgette & mint soup, rosemary & lemon chantilly £8

Grilled green asparagus, hazelnut miso & egg yolk £10

Crudo of halibut, peach, watercress & elderflower £9

Rose veal tartare, pickled red currants, wild rocket & Old Winchester £11

M A I N C O U R S E S

Fermented mushroom ravioli, wild garlic pistou & parmesan £19

Cornish hake, white asparagus, cauliflower & yuzu butter £26

Yorkshire hogget, peas, broad beans & hispi cabbage £27

Belted Galloway onglet, carrots, shallots & sauce charcutière £28

S I D E S

Jersey royals & mint £5

Spinach, ponzu butter & sesame £4.5

Baby gem, seeds & apple vinaigrette £4.5

D E S S E R T S

Gariguette strawberries, spring herb granita & milk ice cream £7

Apricot bakewell tart & honey ice cream £7

Paris-Brest £8

Young Comté & 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*