

S N A C K S

- Homemade sourdough bread £3.5  
Pickles £3.5  
Radishes & anchovy cream £4.5  
Tempura of plaice & seaweed tartare £5  
Whipped cod's roe with parmesan & sesame sticks £5  
Strolghino £6

S T A R T E R S

- Pea soup, mint & lemon verbena chantilly £8  
Grilled green asparagus, hazelnut miso & egg yolk £10  
Crudo of halibut, Battaglione cucumber, cherry & preserved lemon £9  
Pork, foie gras & pigeon pâté, crispy quail's egg & piccalilli £10  
Dexter beef tartare, Pink Paris mushroom & Old Winchester £11  
BBQ glazed quail, grilled peaches & wild rocket £11

M A I N C O U R S E S

- Walnut & ricotta ravioli, Datterini tomatoes & basil £19  
Cornish hake, white asparagus, kohlrabi, gooseberry & yuzu butter £26  
Yorkshire hogget, beetroot, broad beans, grilled lettuce & sheep's yoghurt £27  
Devonshire Pekin duck, young carrots, turnips & pickled redcurrants £28

S I D E S

- Jersey royals & mint £5  
Spinach, ponzu butter & sesame £4.5  
Romaine lettuce, seeds & apple vinaigrette £4.5

D E S S E R T S

- 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*