

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
- Arancini with Suffolk Brie & parsley mayonnaise £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
- 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
- Longhorn onglet, young spring vegetables, girolles & sauce charcutière £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