

S N A C K S

Homemade sourdough bread £3.5
Pickles £3.5
Radishes & anchovy cream £4.5
Octopus croquettes, lime & seaweed £5
Ox tongue puffs & pickled walnut mayonnaise £5
Pork rillettes, cornichons & toast £5
Strolghino £6

S T A R T E R S

Burrata, fennel barigoule & kale pesto £9
Isle of Wight tomatoes, avocado & fresh almonds £9
Ceviche of halibut, sweet corn, oregano & smoked crème fraîche £11
Dexter beef tartare, Pink Paris mushroom & Old Winchester £11
BBQ glazed quail, grilled peaches & wild rocket £12

M A I N C O U R S E S

Ravioli of walnut & ricotta, Datterini tomatoes & basil £19
Cornish fish, leeks, kohlrabi, gooseberry & yuzu butter £26
Yorkshire hogget, miso aubergine, yellow courgettes, green olives & mint £28
Tamworth pork girarrosto, young carrots & 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, Summer herb granita & milk ice cream £7
Apricot bakewell tart, honey & chamomile 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*