

S N A C K S

Homemade sourdough bread £3.5

Pickles £3.5

Radishes & anchovy cream £4.5

Arancini of celeriac & Oglesfield £5

Tempura of Cornish mussels & herb mayonnaise £5

Hogget croquettes & whipped cod's roe £5

Pork rillettes, cornichons & toast £6

Mariola salumi & green olives £6

S T A R T E R S

Isle of Wight tomatoes, avocado & fresh almonds £9

Poached leeks, English Brie, seaweed & crispy Cacklebean egg £9

Crudo of monkfish, muscat grapes, potimarron squash & smoked cream £11

Dexter beef tartare, Roscoff onion, mustard & Old Winchester £11

M A I N C O U R S E S

Ravioli of parsley root & smoked ricotta, pine nuts & variegated kale £19

Cornish hake, girolles, parsley, salsify & ponzu butter £26

Red-legged partridge, young carrots, coco beans, chorizo & preserved lemon £27

Haunch of venison, burnt pear, pointed cabbage & pickled elderberries £28

S I D E S

New season potatoes & mint £5

Wilted spinach & sesame £4.5

Romaine lettuce, seeds & apple vinaigrette £4.5

D E S S E R T S

Buttermilk pudding, poached pears & frozen pistachio sablé £7

Blackberry & apple bakewell tart, sorrel ice cream £7

Praline & white chocolate mille-feuille £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*