

LUNCH

2 COURSES £22 | 3 COURSES £26

SNACKS

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

STARTERS

Isle of Wight tomatoes, avocado & almonds

Poached leeks, English Brie, crispy Cacklebean egg & pickled seaweed

Crudo of halibut, muscat grapes, potimarron squash & smoked cream (£2 supplement)

Dexter beef tartare, Roscoff onion, mustard & Old Winchester (£3 supplement)

MAIN COURSES

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

Cornish bream, girolles, parsley, salsify & ponzu butter

Beef shin ragu & late summer vegetables

'Label rouge' chicken, chorizo, young carrots & coco beans (£3 supplement)

SIDES

New season potatoes & herb butter £5

Wilted spinach & sesame £4.5

Romaine lettuce, seeds & apple vinaigrette £4.₅

DESSERTS

Buttermilk pudding, poached pears & frozen pistachio sablé

Blackberry & apple bakewell tart, sorrel ice cream

Chocolate mousse, malt ice cream, Sablé Breton & puffed wild rice

Young Comté & olive-oil biscuits (£2 supplement)

*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*