

S N A C K S

Homemade sourdough bread £3.5

Pickles £3.5

Radishes & anchovy cream £4.5

Tempura of plaice, tartare sauce & pickled dulse £5

Pork rillettes, cornichons & toast £6

Salame della Rosa £6

S T A R T E R S

Yellow beetroot, cashew nuts, preserved lemon & chickweed £9

Roast cauliflower, Brie de Meaux & pickled golden raisins £9

Ceviche of halibut, sweet potato & smoked crème fraîche £11

Dexter beef tartare, Pink Paris mushrooms & 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 cod, girolles, salsify & ponzu butter £26

Mallard, glazed endive, chestnut & pumpkin £27

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

S I D E S

Charred broccoli & sesame miso £4.5

Romaine lettuce & apple vinaigrette £4.5

New season potatoes & mint £5

D E S S E R T S

Sorrel & apple granita, poached pears & toasted oat ice cream £7

Quince bakewell tart & ginger ice cream £8

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*