

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
Hogget croquettes & whipped cod's roe £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*