

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, pomegranate & chickweed £9
Roast pumpkin, Taleggio cream, almonds & pickled golden raisins £9
Ceviche of Albacore tuna, sweet potato & smoked crème fraîche £11
Dexter beef tartare, Jerusalem artichokes & 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, hazelnut miso, hay baked apple & pointed cabbage £26
BBQ glazed mallard, turnips, quince & pak choi £27
Haunch of venison, blood carrot, burnt pear & elderberries £27

S I D E S

- Charred broccoli & sesame £4.5
Romaine lettuce & apple vinaigrette £4.5
New potatoes & mint £5

D E S S E R T S

- Pomegranate & Campari granita, orange & pumpkin ice cream £7
Lemon tart, cedrat & yuzu crème fraîche £8
Chocolate cremeux, coconut ice cream, peanut & sesame £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*