

S N A C K S

Homemade sourdough bread £3.5

Pickles £3.5

Radishes & anchovy cream £4.5

Beetroot arancini, smoked crème fraîche & horseradish £5

Tempura of plaice & tartare sauce £5

Soppressata Dolce £6

Pork rilette with cornichons & toast £7

S T A R T E R S

Roast pumpkin, Parmesan cream, almonds & pickled golden raisins £9

Middle White pork & pistacchio pâté en croûte, quince & burnt pear £9

Charred cabbage, Cornish mussels, squid, apple & seaweed £10

Crudo of salmon, ponzu mayonnaise, avocado & pickled vegetables £11

Dexter beef tartare, Jerusalem artichokes & Old Winchester £11

M A I N C O U R S E S

Ravioli of parsley root & mascarpone, wild mushrooms & candied walnuts £19

Cornish cod, lardo, celeriac, fennel & yuzu butter £26

BBQ glazed mallard, turnips, quince & pak choi £27

Onglet, yellow carrots, smoked potatoes & truffled jus £28

S I D E S

Charred broccoli, sesame & miso £4.5

Baby gem, radicchio & apple vinaigrette £4.5

Cornish potatoes & mint £5

D E S S E R T S

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

Treacle tart & crème fraîche £8

Paris Brest £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*