

S N A C K S

- Homemade sourdough bread £3.5
- Pickles £3.5
- Radishes & anchovy cream £4.5
- Cauliflower, Comté & black truffle arancini £5
- Tempura of plaice & tartare sauce £5
- Salame della Rosa £6
- Pork rillettes, cornichons & toast £7

S T A R T E R S

- Roast pumpkin, Parmesan cream, almonds & pickled golden raisins £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, young leeks & yuzu butter £26
- BBQ glazed mallard, turnips, quince & pak choi £27
- Haunch of venison, 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, 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*