

#### S N A C K S

- Homemade sourdough bread £3.5
- Pickles £3.5
- Radishes & anchovy cream £4.5
- Tempura of plaice & tartare sauce £5
- Salame della Rosa £6

#### S T A R T E R S

- Glazed salsify, parsnip, cashew nuts, sprouts & Old Winchester £9
- Roast Roscoff onion, romesco, squid & lardo £10
- BBQ glazed salmon, pickles & horseradish £11
- Hogget tartare, pumpkin, mint, yoghurt & Spenwood £11

#### M A I N C O U R S E S

- Tortelloni of celeriac & ricotta, kale, carrots & almond miso £19
- Cornish cod, shiitake, spinach & ponzu butter £26
- Tamworth pork loin, apple, pointed cabbage & lentil vinaigrette £26
- Dexter beef, yellow carrots, smoked potatoes & sauce charcutière £28

#### S I D E S

- Purple sprouting broccoli, sesame & chilli £4.5
- Radicchio, orange, coriander & hazelnuts £4.5
- Grilled polenta, honey & rosemary butter £5

#### D E S S E R T S

- Sorrel & apple granita, pears & milk ice-cream £7
- Custard tart & Yorkshire rhubarb £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*