

#### S N A C K S

Homemade sourdough bread £3.5

Pickles £3.5

Radishes & anchovy cream £4.5

Cauliflower & Brie arancini £5

Salame della Rosa £6

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

Glazed salsify, parsnip, hazelnuts, sprouts & Parmesan cream £9

Roast Roscoff onion, romesco, squid & lardo £11

Crudo of smoked halibut, buttermilk, cauliflower, citrus & lovage £11

Tartare of English rose veal 'tonnata' £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 £27

Onglet, yellow carrots, shallots & sauce charcutière £28

#### S I D E S

Radicchio, orange, coriander & hazelnuts £4.5

Purple sprouting broccoli, sesame & chilli £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

Chocolate mousse, ginger ice-cream & buckwheat brittle £8

Brie de Meaux & 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*