

S N A C K S

- Homemade sourdough bread £3.5
- Pickles £3.5
- Radishes & anchovy cream £4.5
- Padrón peppers & Piment d'espelette £4.5
- Tempura cod & seaweed tartare sauce £5
- Salame Tradizionale £6
- Pork rillettes & toast £7

S T A R T E R S

- Burrata, yellow beetroot, young leeks & preserved lemon £9
- Asparagus, hazelnut miso, egg yolk & Parmesan £10
- Crudo of sea trout, peas, apple, kohlrabi & sorrel £10
- Dexter beef tartare, Pink Paris mushrooms & Old Winchester £12

M A I N C O U R S E S

- Ravioli of field mushrooms & mascarpone, wild garlic pistou £19
- Tranche of Cornish halibut, roasted cauliflower, grilled greens & Café de Paris butter £28
- Yorkshire hogget, baby gem, broad bean vinaigrette & yoghurt £28
- Onglet, BBQ glazed white asparagus, aubergine, sesame & cime di rapa £29

S I D E S

- Radicchio, orange, coriander & hazelnuts £4.5
- Spinach, ponzu butter & sesame £5
- Pink Fir potatoes & mint £5

D E S S E R T S

- Gariguettes strawberries, milk & soft herb ice-cream £8
- Custard tart & Yorkshire rhubarb £8
- Peanut, chocolate & caramel éclair £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*