

LUNCH

2 COURSES £22 | 3 COURSES £26

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

Nettle & Old Winchester arancini £5

Capocollo £6

Pork rillettes & toast £7

S T A R T E R S

Green asparagus, hazelnut miso, egg yolk & Parmesan

Grilled quail, cabbage, almonds & grapes

Crudo of sea trout, peas, apple, kohlrabi & sorrel

Cornish clams marinière, sake & herbs (£2 supplement)

M A I N C O U R S E S

Ravioli of lemon verbena, fennel & ricotta, courgettes, dill & pine nuts

Sea bream, cauliflower, grilled greens & Café de Paris butter

Spiced duck & pork ragu, tagliatelle, Parmesan

Onglet, BBQ glazed white asparagus, aubergine, sesame & choy sum (£3 supplement)

S I D E S

Isle of Wight tomatoes, sherry vinegar & pickled shallots £4.5

Spinach, ponzu butter & sesame £5

Pink Fir potatoes & mint £5

D E S S E R T S

Gariguetto strawberries, milk & soft herb ice-cream

Custard tart & Yorkshire rhubarb

Peanut, chocolate & caramel éclair

Young Comté & olive oil biscuits (£2 supplement)

*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*