

## 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  
Strolghino £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 £11  
Grilled quail, cabbage, almonds & grapes £13

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

Ravioli of lemon verbena, fennel & ricotta, courgettes, dill & pine nuts £19  
Tranche of Cornish halibut, cauliflower, grilled greens & Café de Paris butter £28  
Onglet, BBQ glazed white asparagus, aubergine, sesame & choy sum £28  
Devon duck, burnt honey, peas, girolles & grelot onion £29

## 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

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*