

S N A C K S

- Homemade sourdough bread £3.5
- Pickles £3.5
- Radishes & anchovy cream £4.5
- Friggitelli peppers & Piment d'espelette £4.5
- Baby fennel tempura & aioli £5
- Grilled chorizo £6
- Salame della Rosa £6
- Pork rillettes & toast £7

S T A R T E R S

- Burrata, yellow beetroot, young leeks & preserved lemon £9
- Roasted kohlrabi, goat's curd, miso, hazelnuts & currants £10
- Ceviche of brill, sweetcorn, smoked crème fraîche & marjoram £11
- Lamb sweetbreads, romaine lettuce, cucumber & anchovy yoghurt £13

M A I N C O U R S E S

- Ravioli of lemon verbena, fennel & ricotta, courgettes, dill & pine nuts £19
- Cornish hake, carrot, leeks, chard & yuzu butter £25
- BBQ glazed Middle White pork, celeriac, grilled peach & pistachio £28
- Yorkshire hogget, young turnips, cod's roe & confit lemon £28

S I D E S

- Isle of Wight tomatoes, sherry vinegar & pickled shallots £4.5
- Blistered courgettes, ponzu & sesame £5
- Pink Fir potatoes, smoked butter & herbs £5

D E S S E R T S

- Lemon mascarpone, blackcurrant sorbet, fennel seed & honeycomb £8
- Dark chocolate delice, sesame ice cream & lime £8
- Olive oil cake, burnt peach, yoghurt & cardamom ice cream £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