

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

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

Roasted kohlrabi, goat's curd, miso, hazelnuts & currants

Cornish mussels, lemongrass, sake & samphire

Ceviche of brill, sweetcorn, smoked crème fraîche & marjoram

Lamb sweetbreads, romaine lettuce, cucumber & anchovy yoghurt (£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, carrot, leeks & yuzu butter

Hogget ragu, pappardelle, lemon, mint & Spenwood

BBQ glazed Middle White pork, celeriac, grilled peach & pistachio (£3 supplement)

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

Dark chocolate delice, sesame ice cream & lime

Olive oil cake, burnt peach, yoghurt & cardamom ice cream

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*