

S N A C K S

- Homemade sourdough bread £3.5
- Pickles £3.5
- Gordal green olives £3.5
- Radishes & anchovy cream £4.5
- Friggitelli peppers & Piment d'espelette £4.5
- Cod tempura & seaweed tartare £5
- Salame della Rosa £6
- Pork rillettes & toast £7
- Terrine de Campagne, pickled gherkin & mustard seeds £8

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 halibut, 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 celeriac & ricotta, kale pistou, buckwheat & parmesan £19
- Cornish cod, carrot, leeks, chard & yuzu butter £22
- 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

- Bull's Heart tomatoes, dashi vinegar & nori £4.5
- Sweet corn & honey butter £5

D E S S E R T S

- Sorrel granita, pear & milk ice cream £7
- Paris Brest £8
- Raspberry & almond tart, honey 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*