

LUNCH

2 COURSES £22 | 3 COURSES £26

SNACKS

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

Salame della Rosa £6

Pork rillettes & toast £7

STARTERS

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

Cornish mussels, ponzu & girolles

Terrine de Campagne, pickled gherkin & mustard seeds

Ceviche of halibut, sweetcorn, smoked crème fraîche & marjoram (£2 supplement)

MAIN COURSES

Ravioli of celeriac & ricotta, kale pistou, buckwheat & parmesan

Sea bream, carrot, leeks & yuzu butter

Hogget ragu, pappardelle, lemon, mint & Spenwood

BBQ glazed Middle White pork, celeriac, grilled peach & pistachio (£5 supplement)

SIDES

Bull's Heart tomatoes, dashi vinegar & nori £4.5

Sweet corn & honey butter £5

DESSERTS

Sorrel granita, pear & milk ice cream

Raspberry & almond tart, honey 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*