

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

Cod tempura & seaweed tartare sauce £5

Hogget croquette & cod's roe £5

Salame della Rosa £6

Pork rillettes & toast £7

STARTERS

Courgette soup, olive tapenade & parmesan cream

Cornish mussels marinère, miso & sake

Terrine de Campagne, pickled gherkin & mustard seeds

Ceviche of halibut, sweetcorn, smoked crème fraîche & marjoram (£3 supplement)

MAIN COURSES

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

Sea bream, mushroom, salsify & ponzu butter

Hogget ragu, pappardelle, lemon, mint & Spenwood

Middle White pork belly, carrot, hispi cabbage & apple (£3 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*