



MARCH 19

Baked breads & salted butter	2 pp
Carlingford rock oyster, shallot vinegar	4 per
Tempura oyster, crispy shallots	4 per
Pork croquettes, homemade brown sauce	1.5 per
Confit garlic, goat's curd crostini	4
Cod beignets, parmesan	5
Smoked cod roe, pickled red onion, shaved fennel, espelette pepper	7
Roscoff onion, ricotta, hazelnuts	9.5
Celeriac, apple & bacon soup	8.5
Salmon gravalax, dill crème fraîche & wheaten	9.5
Maltagliati, walnut pesto & blue cheese	9/16
Radish & roasted calcot onion, tarragon, almonds	8.5
Ratte potatoes, artichoke & lemon	8.5
Pork belly, roast carrots, kale	21
Cod, sea vegetables, bay butter	21
Whole Sole, capers, parsley, beurre noisette	24
Roast Cornish red Chicken, jerusalem artichoke, burnt bread sauce	21
Pumpkin, spelt, pickled walnuts & rocket	16
Salt baked celeriac, roasted vegetables, Wensleydale	16
Sharing plate for 2	
Côte de boeuf, rosemary garlic potatoes & béarnaise sauce	79
Minted boiled baby potatoes	All 4
Bitter leaves, sweet mustard dressing	
Lyonnaised potatoes	
Savoy, lardons	
Purple sprouting broccoli, shallots & capers	

If you have any dietary requirements, or require any details on allergens within our dishes, please ask one of the team.