



15TH MAY19

House breads & salted butter	2 pp
Carlingford rock oyster, shallot vinegar / tempura oyster, crispy shallot	4 per
Lamb croquettes, urfa yoghurt	1.5 per
Crispy pork, viet pickles, gomasio	7
Ricotta zeppole & nduja	7
Watercress & wild garlic soup, mascarpone	8.5
Polpetti al sugo	6
Kashmiri chilli cured mackerel, watercress & orange	11
Isle of Wight tomatoes, labneh & mint	10
Maltagliati, walnut pesto & dolcelatte	9/16
Wye valley asparagus with Devon crab	12
Girolles, white asparagus & truffled egg	13
Raw langoustine ceviche, avocado, apple & jalapeno	14.5
Slow roast beef rump, charred chocory & pickled walnut	23
Cod, sea shore vegetables, mussels & bay butter	21
Sea bass, fennel & tokyo turnips	21
Chargrilled Cornish chicken, cavolo nero, polenta & dukkah	21
Onion squash, spelt, pickled walnuts & sage	16
Ember baked celeriac, shiro miso & hazelnuts	17
35 day aged feather blade steak, artichoke, king oyster mushroom & tarragon	20
Sharing plate for 2	
Côte de boeuf, beurre noisette potatoes & club salad	79
Cyprus potato fries	5
Jersey royals	4
Bitter leaves, sweet mustard dressing	4
Spring greens, anchovy & red chilli	4
Cucumber, yoghurt & dill	4
Courgette & lovage	4

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