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## 26TH MAY19

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House breads & salted butter	2 pp
Lamb croquettes, urfa yoghurt	1.5 per
Carlingford rock oyster, shallot vinegar / tempura oyster, crispy shallot	4 per
Crispy pork, viet pickles, gomasio	7
Ricotta zeppole & wild garlic aioli	7
Watercress soup, mascarpone	8.5
Polpette al sugo	7
Kashmiri chilli cured sea trout, watercress & pomelo	11
Isle of Wight tomatoes, labneh & mint	10
Maltagliati, walnut pesto & dolcelatte	9/16
Wye valley asparagus Devon crab & shellfish aioli	12.5
Girolles, white asparagus & truffled egg	13
Raw langoustine ceviche, avocado, apple & jalapeno	14.5
Roast rump of beef, Yorkshire pudding & all the trimmings	22
Roast Cornish red chicken, Yorkshire pudding & all the trimmings	22
Kleftiko	22
Cod, sea shore vegetables, clams, mussels & bay butter	21
Sea bass, fennel & tokyo turnips	21
Vitello tonnato	13/21
Onion squash, spelt, pickled walnuts & sage	16
Ember baked celeriac, shiro miso & hazelnuts	17
Cyprus potato fries	5
Duck fat roast potatoes	4
Bitter leaves, sweet mustard dressing	4
Spring greens, anchovy & red chilli	4
Courgette & lovage	4
Cucumber, yoghurt & dill	4

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