



11TH JUNE 19

House breads & salted butter	2.5 pp
Carlingford rock oyster, shallot vinegar / tempura oyster, crispy shallot	4 each
Lamb croquettes, urfa yoghurt	4
Crispy pork, viet pickles, shiitake & gomasio	7
Ricotta zeppole & nduja	7
Popcorn shrimp, tamarind & horseradish	8
Bisque	8.5
Devilleed quail	10
Polpette al sugo	8
Kashmiri chilli cured chalk stream trout, watercress & pomelo	11
Isle of Wight tomatoes, labneh & mint	11
Maltagliati, walnut pesto & dolcelatte	9/18
Wye valley asparagus Devon crab & shellfish aioli	12.5
Girolles, white asparagus & truffled egg	13
Scottish langoustine ceviche, avocado, apple & jalapeno	14.5
Kleftiko	22
Chargrilled Cornish chicken, cavolo nero, polenta & dukkah	21
Cod, sea shore vegetables, clams, mussels & bay butter	23
Sea bass, fennel & baby turnips	21
Stuffed savoy leaf, freekah, lemon & summer savory	21
Middle White pork T-bone, cannellini beans & tomato	22
Ember baked celeriac, shiro miso & hazelnuts	18
Lake District beef ribeye, burnt onion & bone marrow croquette	25
Lobster spaghetti	26
Sharing plate for 2	
Côte de boeuf, lyonnaise potatoes & club salad	79
Cyprus potato fries	5
Jersey royals	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.