



24TH JULY 19

House bread & butter	2.5 pp
Carlingford rock oyster, shallot vinegar / tempura oyster, crispy shallot	4 each
Lardo & potato croquettes, aioli	4
Crispy pork, viet pickles, shiitake & gomasio	7
Ricotta zeppole, nduja	7
Popcorn shrimp, tamarind & horseradish	7
Salmorejo	8
Polpette al sugo	8
Devilleed quail	10
Kashmiri chili cured sea trout, rocket & orange	11
Isle of Wight tomatoes, labneh & mint	11
Maltagliati, walnut pesto & dolcelatte	9/18
Asparagus Devon crab & shellfish aioli	12.5
Girolles, new potatoes & truffled egg	13
Stuffed savoy leaf, freekah, lemon & summer savory	18
Grilled ox heart, baby gem & balsamic vinaigrette	17
Ember baked celeriac, shiro miso & hazelnuts	18
Chargrilled monkfish, cockles, green olive & lemon balm	25
Sea bass, fennel & baby turnips	21
Middle White pork loin chop, cannellini beans & tomato	22
Lake District beef ribeye, burnt onion & bone marrow croquette	25
Grilled Herdwick lamb rump, rainbow chard & romesco	25
Sharing plate for 2	
Côte de boeuf, lyonnaise potatoes & club salad	79
Cyprus potato fries	5
Minted baby new potatoes	4
Bitter leaves, sweet mustard dressing	4
Tenderstem broccoli anchovy & red chilli	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.