



18TH AUGUST 19

House bread & butter	2.5 pp
Lardo & potato croquettes, aioli	4
Ricotta zeppole, nduja	7
Popcorn shrimp, tamarind & horseradish	7
Devilled quail	10
Kashmiri chili cured sea trout, rocket & orange	11
Isle of Wight tomatoes, labneh & mint	11
Maltagliati, walnut pesto & dolcelatte	9/18
Girolles, new potatoes & truffled egg	13
Scottish langoustine ceviche, avocado, apple & jalapeno	14.5
Roast rump of beef, Yorkshire pudding & all the trimmings	22
Roast Cornish red leg chicken, Yorkshire pudding & all the trimmings	22
Sea bass, fennel & baby turnips	21
Ember baked celeriac, shiro miso & hazelnuts	17
Stuffed savoy leaf, freekah, lemon & summer savory	18
Chargrilled monkfish, cockles & beurre blanc	25
Lobster spaghettini	26
Duck fat roast potatoes	4
New potatoes	4
Bitter leaves, sweet mustard dressing	4
Purple sprouting broccoli anchovy & red chilli	4
Courgette & lovage	4
Yorkshire Pudding	1

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