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## SEPTEMBER 19

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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
Popcorn shrimp, tamarind & horseradish	7
Ricotta zeppole, nduja	7
Kashmiri chili cured sea trout, rocket & orange	11
Polpette al sugo	9
Girolles, new potatoes & truffled egg	12.5
Isle of Wight tomatoes, labneh & mint	11
Maltagliati, walnut pesto & dolcelatte	9/18
Asparagus Devon crab & shellfish aioli	12.5
Grilled ox heart, baby gem & balsamic vinaigrette	17
Chargrilled monkfish, cockles, green olive & lemon balm	25
Ember baked celeriac, shiro miso & hazelnuts	18
Pan roasted halibut, oyster & beurre blanc	26
Stuffed savoy leaf, freekah, lemon & summer savory	21
Sea bass, fennel & baby turnips	21
Grilled Herdwick lamb rump, rainbow chard & romesco	25
Lake District beef ribeye, burnt onion & bone marrow croquette	27
Lobster Spaghettini	26
Sharing plate for 2	
Côte de boeuf, beurre noisette potatoes & club salad	79
Cyprus potato fries	5
Minted new potatoes	4
Tenderstem broccoli, anchovy & red chilli	4
Bitter leaves, sweet mustard dressing	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.