



Summer '26

NIBBLES

Focaccia, *whipped butter or balsamic and cold-pressed rapeseed oil* (v/ve)

Nocellara Olives, *marinated in lemon, rosemary and garlic* (ve)

Ajo blanco, *pickled fennel, amaretto grapes, almond flake* (ve).

SMALL PLATES

Goat's cheese mousse, *roast beetroot, honey oil, walnuts* (v)

Fried Brioche, *pea and dill, anchovy, chilli crisp, lemon and ginger*

Fried Artichoke, *herb aioli, sumac* (ve)

Cured Trout, *cucumber gazpacho, ginger and lime, trout roe*

Pomme Anna, *truffle, parmesan custard* (v)

Confit cherry tomatoes, *hung yoghurt, crispy cabbage, balsamic* (v)

Pappardelle, *nori butter, bottarga*

Brassicas, *tahini butterbean, vinaigrette* (ve)

Roast Carrots, *hot maple and orange glaze, cashew cream* (ve)

Beef Shin Croquette, *birria dipping sauce*.

Polenta, *chorizo, sweetcorn salsa, manchego*.

Hispi cabbage, *walnut ketchup, leek cream, charred leek ash oil* (ve)

Slow-cooked Pressed Lamb Belly, *carrot and ginger puree, salsa verde*

Cod Loin, *marinated lemon, Thatcher's cider sauce, crispy panko*

(v) vegetarian / (ve) vegan

Please inform your server of any allergies or intolerances before ordering. While all our dishes are made fresh in-house, trace ingredients may be present due to our suppliers. Despite all care taken to remove them, game may contain shrapnel, and fish may contain bones. A discretionary 10% service charge will be added to your bill..