



Autumn '26

NIBBLES

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

Gordal Olives (ve)

Goat's Cheese Stuffed Sweet Piquanté Peppers, *honey, walnut crumb* (v)

SMALL PLATES

Pan Seared Scallop, *'Nduja butter, polenta, tapioca crisp*

Oyster Mushroom Skewer, *peppercorn sauce, chimichurri, potato crumb* (ve)

Fried Brioche, *anchovies, pea purée, lime and ginger gel, chilli crisp*

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

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

Blue Cheese Mousse, *amaretto Grapes, poached pear, walnut* (v)

Bavette Steak Tartare, *tonnato sauce, beetroot, tarragon, egg yolk*

Roast Beetroot, *whipped tofu, pickled blackberry, horseradish* (ve)

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

Beef Shin Croquettes, *birria sauce, manchego*

Pappardelle, *roasted butternut squash, brown butter, crispy sage, hazelnut* (v)

Pigeon Breast*, *confit duck leg and plum jus with crisp chicken*

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

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

Seabass, *romesco cream, samphire, pickled kohlrabi*

(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..

*Birdshot may be present

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