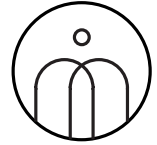


Small Plates



Sharing?

Enjoy 6 plates for £66

Crab £12

mariners relish | mooli | sea veg

Crispy squid £10

chervil | lemon | squid ink |

Burrata **V** £11

wild garlic | nasturtium | sunflower seeds

British Asparagus **V / VE** £12

confit hens yolk or whipped tofu | morels | chervil

Tea Smoked Salmon £10

avocado | wasabi | soy

Duck Ham £12

cherry | parfait | pistachio

Roasted Hispi **VE** £11

kiri hodi sauce | pickled onion | sweet potato

Lamb Kofta £14

peas | sour cream | sumac

Mushroom parfait **V** £10

shemiji | mushroom ketchup | sourdough

Cured Cod £12

tomato | basil | nasturtium |

Leek Mosaic Terrine **VE** £10 (as a main £14)

alliums | seaweed | soy

Lamb Rump £14

mint | sour cream | peas

Mains

8oz Bavette Steak £22

onion | roast potatoes | jus

Halibut £23

crispy potatoes | white wine | peas

Confit Cauliflower **V** £19

tunworth | purple sprouting broccoli | apple

Roast Chicken Breast £21

crispy potatoes | carrot | jus

Sharing

Perfect for 2!

Our nose to tail sharers designed to make the most of the premium and lesser known cuts to maintain a sustainable impact on the environment.

Pork £55

Rare bread british pork chops | pigs cheeks | pork collar | ribs | black pudding mash | caramelised apple | crispy skin | greens

Beef £80

10oz sirlon | bavette | shin | short rib | tail bone marrow | roasties | jus | greens

Sides

£5

Padron peppers **VE**

£5

Olives and Pickles **VE**

£5

Harissa spiced fries **VE**

£5

Humous and Sourdough **VE**

£5

Jesery Royals **VE**

£5

Greens **VE**