



## Snacks

Manzanilla olives, chilli, garlic, preserved lemon	4.5
Parker House roll, cultured butter	6
Smoked cods' roe, house pickles & preserves	9
Fried native oysters, Furna hot sauce, ranch <i>½ dozen</i>	20

## Starters

Aged beef tartare	14
Squid, monkfish & lardo skewer, 3 cornered leek	16
Cornish mussels, parsley, ndjua	13
Cep Agnolotti, aged parmesan, onion, IPA	13

## Mains

Hand rolled pasta, agretti, lemon, bottarga	24
Veal cheek, cauliflower cheese, chantarelles, chard	28
Tamworth pork schnitzel, anchovy, fennel	26
King cabbage, yolk, winter radish, mushroom dashi	24
Wild seabass, roast chicken, razor clams, kale	32

## To Share

Creedy Carver duck, celeriac, Yorkshire rhubarb	68
Sussex Angus bone-in sirloin, kampot pepper sauce	92

## Sides

Beef fat chips, roasted garlic	8
Winter tomatoes, beetroot, horseradish	8
Broccoli, bagna couda, hazelnuts	8

## Desserts

Warm brown butter madeleines <i>½ dozen</i>	9
Dark chocolate tart, 70% chocolate sorbet, mint	12
Baron Bigod, parkin, rhubarb chutney	14

Please advise us of any allergies or dietary requirements. A discretionary 12.5% service charge will be added to the final bill which is shared amongst the team.