



Snacks	(e.a)
House bread, cultured butter	4
Rosti, whipped cod roe, salt & vinegar	4.5
Maldon rock oyster, bloody mary ketchup	5
Parmesan goujere	8
Rosti, whipped goats cheese, black truffle	10
Liver parfait, molasses, milk bread	12
Scallop, chicken butter, pork scratching	15
Rosti, beef, kimchi	12
Iberico cured meat	11
White crab crumpet, lovage, parsley, creme fraiche	13
 Small Plates	
Burrata, hazelnut, pea, mint pesto, peach, Iberico ham	16
Braised ham, smoked eel, foie gras, tar tar Sauce	14
Beef tartare, potato crisp	16
White asparagus, Old Winchester, candied walnut, lemon	11.5
Grilled mackerel, potato, cucumber, radish salad	14.5
Baked trout, miso, pickled mooli, spring onion, wild rice	11
Baked cannelloni, lemon herb & pine nut ricotta	12
 Large Plates	
Rare breed pork chop, grelot onions, lemon & caper sauce	32
Fillet of beef, sauce bordelaise, bitter leaves, beef fat pommes anne	38
Baked hake, leeks, butter Beans	28
Hoisin glazed hispi cabbage, wild mushrooms, puffed rice	22
 Sharing	
Rib of Beef, boulangerie potatoes, bitter leaf salad, peppercorn sauce	55pp
Roasted crown of chicken, braised leg, vegetable pie	27.5pp
Market Fish	28pp
 Sides	
House salad, anchovy dressing	6
Summer beans, black olive, lemon parmesan	6
Smoked Kent potatoes	6