

nibbles

mersea oyster <i>crispy with hollandaise or grilled with gremolata</i>	4 each // 7.5 duo
giaraffa olives	4
focaccia <i>whipped anchovy butter</i>	4
arancini <i>nduja, chorizo, taleggio</i>	7
smoked cod's roe tartlet <i>avruga caviar</i>	3.5

starters

rabbit terrine <i>lovage, black garlic, focaccia</i>	12
asparagus soup <i>perl las crouton, walnut</i>	11
trout <i>smoked eel, avruga caviar, apple, dill, buttermilk (gf)</i>	15
tomato 'in brodo' <i>pesto & ricotta stuffed tomatoes, tomato consommé (gf)</i>	11
hand-dived scallops <i>nduja XO, burnt lemon</i>	19

mains

paccheri pasta <i>mussels, chilli, garlic</i>	21
wild garlic risotto <i>st jude, hazelnut (gf)</i>	19
wild bass <i>brown butter hollandaise, jersey royals, agretti, caper, raisin</i>	29.5
40-day aged sirloin steak tagliata <i>parmesan chips, burnt onion, bone marrow sauce (gf/df)</i>	35
guinea fowl <i>parmesan gnocchi, stuffed morel, asparagus</i>	28
roast rack of pork <i>roasties, roots, greens (gf, df)</i>	24
roast 40-day aged beef <i>roasties, roots, greens, yorkshire pudding</i>	
sirloin	26
fillet	29
roast 36oz wing rib of aged beef (for two to share)	41pp
<i>cauliflower cheese, roasties, roots, greens, yorkshire pudding</i>	

sides

<i>cauli cheese // dripping chips // mac cheese</i>	4.75
<i>chorizo & nduja mac cheese // purple sprouting broccoli with chilli, garlic & almond</i>	5.75

We have installed a new air exchange/ventilation system for your safety and comfort. Please inform us if you have any allergies or intolerances

puddings

strawberry & lovage

madagascan vanilla panna cotta

9.5

cadillac, bordeaux 50 ml 4.5 / 125 ml 12

pear & apple crumble

vanilla ice cream

8.5

gewurztraminer, tramin 50ml: 12 / 125ml 30

tosier 70 % warm chocolate mousse

espresso ice cream

10

banyuls, languedoc 50ml 4.5 / 125ml 10.5

something else sweet?

affogato

salted caramel *or* vanilla ice cream & espresso

7

cioccolato

rich & creamy italian hot chocolate

7.5

add a liqueur: 3.5

baileys // amaretto // frangelico // jameson // mr black // cointrean // advocaat

dessert wines (50ml)

black muscat , california, 2017 (15%)	4.5
orange muscat , california, 2018 (15%)	4.5
cadillac , bordeaux, 2012 (12.5%)	4.5
sauternes , bordeaux, 2013 (13.5%)	7
gewurztraminer , tramin, 2017 (9.5%)	12

dessert cocktails

tiramisu martini baileys, amaretto & espresso	12.5
bakewell tart amaretto, chambord, pineapple juice & cherry	12.5
brandy morgan brandy, spiced rum, crème de cacao & cream	10

