

nibbles

mersea oyster <i>crispy fried or grilled with gremolata</i>	4 / 7.5 for duo
giaraffa olives (gf/ df)	4
focaccia <i>whipped anchovy butter (df)</i>	4
arancini <i>nduja & taleggio</i>	7
lardo di colonnata crostini <i>pickled walnut (df)</i>	4
smoked cod's roe tartlet <i>avruga caviar</i>	3.5

starters

chicken & duck liver parfait <i>cherry, pistachio, sourdough brioche</i>	12.5
minestrone <i>summer truffle, fresh borlotti beans, salsa verde, salted buffalo ricotta (gf/ df)</i>	13
burrata <i>peach, honey, hazelnut dressing</i>	13.5
trout <i>smoked eel, apple, dill, avruga caviar & buttermilk dressing (gf)</i>	16
hand-dived scallop crudo <i>cromer crab stuffed tomato, tomato consommé (gf/ df)</i>	21

mains

veal sweetbread 'ossobuco' <i>veal shin ravioli, bone marrow, gremolata</i>	29
goat's cheese <i>tortellini, beetroot, walnut dressing</i>	19.5
wild bass <i>brown butter hollandaise, jersey royals, sea aster, caper, raisin (gf/ df)</i>	31
black pork <i>nduja X.O., black garlic, violet artichoke</i>	29
orford lobster tail <i>risotto, fennel, preserved lemon, basil (gf)</i>	24/37
40-day aged sirloin steak tagliata <i>parmesan chips, burnt onion, bone marrow sauce (gf/ df)</i>	35
bistecca alla fiorentina <i>(T-bone, for two to share)</i> <i>anchovy & rosemary butter, parmesan chips, salad of tomato & ricotta (gf/ df)</i>	41per person

sides

<i>caesar salad // mac cheese</i>	4.75 each
<i>chorizo & nduja mac cheese // broccoli with chilli, garlic & almond (gf/ df)</i>	5.75

vegetarian

nibbles

giaraffa olives <i>(gf/ df)</i>	4
focaccia <i>whipped fen farm butter (*vgn)</i>	4

starters

minestrone <i>summer truffle, fresh borlotti beans, salsa verde, salted buffalo ricotta (*vgn/ gf)</i>	13
burrata <i>peach, honey, hazelnut dressing</i>	13
tomato 'in brodo' <i>tomato consommé (*vgn/ gf)</i>	9

mains

gnocchi <i>caponata, violet artichoke, smoked aubergine (*vgn)</i>	21
goat's cheese <i>tortellini, beetroot, walnut dressing</i>	19.5

sides

<i>green leaf salad (gf/ df)</i>	4
<i>broccoli with chilli, garlic & almond (gf/ df)</i>	5.75

Puddings

semifreddo <i>madagascan vanilla, strawberry sorbet</i>	9.5
70% tosier warm chocolate mousse <i>poached cherries, pistachio (gf)</i>	10
gooseberry tart <i>vanilla mascarpone cream</i>	9.5

Please inform us of any allergies. Where dishes are annotated gf , df or *vgn, gluten free, dairy free or vegan adaptations of these dishes are available (and may slightly differ to the original description)