

1 BITES

- HERB ARANCINI [x2], LEMON RISOTTO, LILLIPUT CAPER MAYO 5
- BUTTERNUT TACO, TORCHED FETA, BROAD BEAD, WASABI 6.5
- MUSHROOM DUMPLING, TERIYAKI 4.5

BREAD, SUMAC & CHIA SEED FOCCACIA, BLACK SALT BUTTER 2.5
 NUTS & OLIVES 3.5

2 SMALL PLATES / TO SHARE

- BEETROOT TARTARE, CAPERS, LIME, EGG YOLK JAM 8
- ONION FREGOLA, GRELOT ONION, PARMESAN PUFFS 8.5
- CARROT TERRINE, SWEET AND SOUR PLUMS, GRANOLA 6

3 LARGER PLATES

- SALT BAKED BEETROOT, CONFIT FENNEL, WATERCRESS 14
- POLENTA, SALSIFY, OYSTER MUSHROOM, PUMPKIN SEED DRESSING 14
- VEGETABLE WELLINGTON, SWEETCORN PUREE, SMOKED CORN, HAZELNUT 15

SIDES

- CONFIT POTATO, CARAMEL ONIONS, GRUYERE 4
- ROASTED HISPI CABBAGE, RED PEPPER PESTO 4
- KING OYSTER MUSHROOM, BLUE CHEESE CRUMBLE 4
- GLAZED CARROTS, MAPLE, ELDERFLOWER 4
- CRUSHED POTATO, SORREL EMULSION 4.5

4 DESSERT // CHEESE

- APPLE PARFAIT, HAZELNUT ICE CREAM, CARAMEL SPONGE 8
- POACHED PEACH, VANILLA CREAM, PEPPER MERINGUE 7
- PEAR TART, PEAR SORBET, WALNUT 'SALAD' 7
- CHOCOLATE DELICE, PISTACHIO ICE CREAM, PISTACHIO CAKE 8.5
- BRITISH CHEESES, FLAT BREAD, GRAPES 10

CHEFS SELECTION

1

BREAD [x1], SUMAC & CHIA SEED FOCCACIA, BLACK SALT BUTTER
 HERB ARANCINI [x1], LEMON RISOTTO, LILLIPUT CAPER MAYO
 BUTTERNUT TACO, TORCHED FETA, BROAD BEAD, WASABI

— *MARIONA, 2017, MOSCATEL DE ALEJANDRIA, SPAIN*

2

ONION FREGOLA, GRELOT ONION, PARMESAN PUFFS
 OR
 CARROT TERRINE, SWEET AND SOUR PLUMS, GRANOLA

— *EL ESTECO, 2016, OLD VINE TORRONTES, ARGENTINA*

3

POLENTA, SALSIFY, OYSTER MUSHROOM, PUMPKIN SEED DRESSING
 OR
 SALT BAKED BEETROOT, CONFIT FENNEL, WATERCRESS

ROASTD HISPI CABBAGE, RED PEPPER PESTO

— *SAN LORENZO, 2015, MONTEPULCIANO, ITALY*

ENHANCEMENTS

BRITISH CHEESES, FLAT BREAD, GRAPES 10
 — BARBEITO, MADERIA RESERVA, MADERIA 5

4

APPLE PARFAIT, HAZELNUT ICE CREAM, CARAMEL SPONGE
 OR
 POACHED PEACH, VANILLA CREAM, PEPPER MERINGUE
 — *PASS THE COOKIES, NV FRIULIANO, ITALY*

47.50 PER PERSON
 WINE FLIGHT - 35 PP