



## SAMPLE MENU

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Nocellara del belice olives 4 ✦ Sourdough, smoked butter 4.5 ✦ Carchelejo Serrano 7

Heirloom Tomato Panzanella (ve) 8  
cornbread, capers, tarragon confit shallots, aged malt vinegar, lovage

Courgette & Ragstone Salad (v) 9  
black olive crumb, pine nuts, mint, lemon & white balsamic vinaigrette

Pea & Wild Garlic Soup (v) 8  
pea & wild garlic soup, marinated feta

Jasmine Tea Cured Salmon 12  
jasmine cured Loch Duart salmon, pink peppercorn, dill, fennel & citrus salad

Smoked Hummus & Sweetbreads 10  
smoked hummus, spiced sweetbreads, pomegranate, herbs, lamb glaze, pane carasau

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Stuffed Portobello Mushrooms (ve) 18  
confit portobello, cashew ricotta, chanterelles, wild garlic, spring vegetable ragout

Brill & Romesco 26  
brill on the bone, romesco, leeks, smoked almond milk

Chicken Kiev 22  
chicken breast stuffed with wild garlic butter, parmesan mashed potatoes

12oz Bone-in Rib Eye & Chips 34  
aged beef fat, smoked corn salsa, anchovy butter

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Jersey royals, mint 4

Hispi cabbage, smoked bonito butter 4.5

Green leaf salad 4.5

(v) – vegetarian, (ve) – vegan

*Please let us know if you have an allergy or intolerances. We are happy to provide you with any information you may need.*

*A discretionary 12.5% service charge will be added to your bill all of which goes to our staff. This need not be paid if you feel service was unsatisfactory.*