

house focaccia, whipped butter	5
mixed nuts, crispy lime leaf	4
boquerones, caper, lemon	4
gordal olives & guindillas	4
burrata, chilli oil, trapanese pesto	6
beef tomato, pickled cherry tomato, courgette, sweet cicely	6
fried aubergine, wild garlic tzatziki, walnut baba ganoush, molasses	9
smoked salmon, cucumber, dill, pickled rhubarb	10
asparagus, jersey royal, brown butter hollandaise, green heart growers salad	8
stuffed chicken wing, coriander, gochujang glaze, cashews	9
farfalle, pea & chervil pesto, wild leek, confit fennel, pine nut	9
roast carrots, jalapeño, salsa verde, goats curds, pangrattato	11
lamb rump, gnudi, watercress, broad beans, jus	18
beef shortrib, red pepper relish, burnt spring onion, beer pickled onions	14
market fish	<i>mp</i>
chefs selection	32pp

please let a member of staff know if you have any allergies or dietary requirements

a discretionary service charge of 10% will be added to tables of 6 and over