

## Snacks

- Chickpea fritters, jalapeño ketchup - 3.5  
Padrón peppers, Maldon salt - 5  
Giraffa olives, lemon, garlic & rosemary - 4

## Tasting Menu

Soda bread / Pear / Artichoke / Risotto / Cod / Lamb / Cheese (+5) / Manjari - 34pp

## Starters

- Lightly cured Sea Bream, cucumber, yoghurt, preserved lemon, coriander - 9.5  
Pickled artichoke salad, mushroom tartare, miso, hazelnut, smoked confit hens yolk - 9.5  
Pressed terrine of confit duck & foie gras, pickled plums, grape must - 10  
Poached south coast brill, Japanese mushrooms, bonito dashi, coastal herbs - 9  
Garden pea chilled soup with mint, this morning's ricotta, cured ham - 7

## Mains

- Jerusalem artichoke risotto, sunflower seed & truffle pesto, pickled golden raisins - 15  
Salt Marsh lamb, glazed neck, smoked almond pesto, barbequed broccoli - 29  
Roast loin of middle white pork, suckling belly, creamed cabbage, summer bean stew - 18.5  
Line caught Cornish cod, grilled razor clam, crushed Cornish potatoes, tomato sauce vierge, charred cocumber -25  
Roasted Gigha Halibut, potato terrine, poached baby leeks, oyster veloute - 27

## From the Big Green Egg

All of our Hereford beef is hand selected for marbling, quality & fat content, dry aged for a minimum of 42 days then cooked over coal & oak in our Big Green Egg

- Rib-eye, triple cooked chips, watercress, béarnaise sauce - 26.5  
Dry aged côte de boeuf for two, fine bean & pickled shallot salad, triple cooked chips, bone marrow, béarnaise - 65

## Sides

- Wild rocket & Pecorino - 5  
Caraway glazed carrots - 3.5  
Triple cooked chips, béarnaise - 5  
Buttered hispi cabbage - 3.5

Please be aware that some dishes may contain traces of nut, dairy products or lead shot. Do ask your server for a full allergy menu with all 14 allergens listed. We add a 12.5% discretionary service charge to your bill, but of course it is completely up to you.



We are proud to present our unique selection of English charcuterie, produced in collaboration with charcuterie artisans, Cobble Lane Cured. Our temperature & humidity controlled maturing chamber allows an exceptional maturing process for the very best charcuterie in London. Served with house pickles & toasted sourdough.

Bresaola / Coppa / Fennel & Garlic Salami / Kabanos / Lomo  
Each - 5 or Selection - 15

## Cheese

Our cheeses are from artisan cheese makers across the UK, served with homemade crackers and our seasonal chutney.

Each - 5 / Selection of three - 14 / Enjoy all - 17

### Beauvale

Vale of Belvoir, Nottinghamshire - mild, well-balanced blue  (P)

### Rachel

Sheton Mallet, Somerset - washed rind, sweet & nutty  (U) (V)

### Cornish Gouda (18 months)

Looe, Cornwall - mature & creamy  (P)

### Tor

Shepton Mallet, Somerset - ash rind, soft  (U) (V)

### Westcombe

Westcombe Farm, Somerset - cheddar, deep & complex  (U)

Cows Milk 

Goats Milk 

Pasteurised (P)

Unpasteurised (U)

Vegetarian Rennet (V)

## Desserts

- Manjari chocolate & olive oil delice, salted caramel, sea buckthorn - 9  
Vanilla cheesecake, poached Yorkshire rhubarb, stem ginger, rhubarb sorbet - 6  
Coconut rice pudding, poached pineapple, coconut & lime sorbet, Marigold - 7.5  
Eton mess, English strawberries, buttermilk, rose jam, pistachio - 9

A selection of artisan cheeses from our cheeseboard, homemade crackers & seasonal chutney



Provenance is important to us.  
The menus we create are only as good as the ingredients we source.  
We nurture longstanding relationships with suppliers from across Britain,  
who share our values & passion for quality. Wherever we can, we like to keep  
the farm to fork journey as minimal as possible.

- Artichoke - Suffolk - 90 Miles*
- Brill - Brixham, Devon - 208 Miles*
- Carrots - Lancaster - 241 Miles*
- Cod - Cornwall - 287 Miles*
- Cucumbers - Cambridgeshire - 60 Miles*
- Dry Aged Beef - Hereford - 131 Miles*
- Duck - Suffolk - 90 Miles*
- Gouda - Cornwall - 287 Miles*
- Japanese Mushrooms - Salisbury - 96 Miles*
- Lofman Brown Eggs - Hertfordshire - 25.9 Miles*
- Monkfish - Cornwall - 287 Miles*
- Plaice - Cornwall - 287 Miles*
- Radishes - Crocadon, Cornwall - 249 Miles*
- Red Duroc Pork - Suffolk - 90 Miles*
- Salt Marsh Lamb - Wales - 213 Miles*
- Sea Salt - Maldon, Essex - 49 Miles*
- Squid - Brixham, Cornwall - 208 Miles*
- Tomatoes - Isle of Wight - 104 Miles*