

DINNER MENU

SATURDAY 4TH MAY

5-10.30PM

Olives 5

Salted almonds 5

Padron peppers 9

Garlic & chilli bread, aubergine 9

Montanara, wild garlic, n'duja & scamorza 16

Norfolk asparagus, egg, nettles, pecorino & walnuts 16

Chalk Stream trout, cucumber, radish, sea vegetables & dill butter 11/22

Gloucester Old Spot pork, chorizo, chickpeas & red onion 15

Roast aubergine, bulgur wheat, yoghurt, pomegranate & hazelnuts 26

Cod, smoked roe, Jersey Royals, olives & basil 31

Swaledale Mutton, mash, cavolo nero & salsa verde 30

Dexter beef, fried potatoes, hispi cabbage & green peppercorns 72 (for 2)

Fried potatoes 7

Cavolo Nero 7

Leaf salad 7

Chocolate, salted caramel, Amarena cherries & pecan praline 11

Honey cake, mascarpone, nespole & amaretti 10

Pistachio ice cream 8

Apricot sorbet 8

Cheese 14

We are now a cashless restaurant and are accepting card payments only. We apply a 1 hour 45 minute turn time to all tables. If you think you will need longer, please ask a member of staff and we will try to accommodate where possible. Please let us know if you have any food allergies or special dietary requirement.