

DINNER MENU

SATURDAY 16TH MARCH

5-10.30PM

Olives 5

Salted almonds 5

Padron peppers 8

Garlic & chilli bread, labneh 9

N'duja, tomato, red onion & coriander pizzata 16

Hispi cabbage, cod's roe & smoked anchovy 11

King oyster mushrooms, ricotta, radicchio, wild garlic & hazelnuts 14

Smoked ox tongue, beetroot, mustard & watercress 14

Whole dab, fennel, monks beard, olives & chilli 12/24

Potato, onion & Baron Bigod pie, truffled celeriac & kale 25

Skate, cauliflower, purple sprouting broccoli, capers & raisins 28

Tamworth pig cheeks, Lentils, spring greens & salsa verde 28

Dexter Beef, potato dauphinoise, hispi cabbage & horseradish 70 (for 2)

Fried Potatoes 7

Kale 7

Leaf salad 7

Chocolate, salted caramel & almonds 10

Pistachio & olive oil cake, amarena cherry ice cream 10

Rum & raisin ice cream 8

Passion fruit 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.