

Bread

everyone gets this

Sourdough, Cultured Butter

Small Plates

choose three of the following for everyone, served sharing-style

Winter Tomato, Stracciatella, Pistachio, Basil

Sea Bass Crudo, Miso Emulsion, Guajillo Oil, Tomatillo

Mushroom Escabeche, Chickpea Purée, Roasted Sesame, Watercress

Coal-Roasted Celeriac, Corra Linn, Brown Butter, Hazelnut

Manchego, Guindillas, Espelette Peppers

Pasta (+ £15)

optional extra course

Duck Ragù 'Fazzoletto', Parmesan

Roast Pumpkin 'Fazzoletto', Parmesan

Mains

choose one of the following for each person

Grilled Bavette, Braised Beef Cheek, Mushroom Ketchup

ChalkStream Trout, Confit Celery, Wilted Spinach, Plantain Butter

Grilled Cauliflower, Cauliflower Purée, Mushroom Ketchup

served with

Kale, Pomegranate, Sunflower Seeds, Horseradish Vinaigrette

Mashed, Grilled & Fried Potatoes, Hot Sauce

Desserts

and finally, choose one of the following for each person

Chocolate Mousse, Hazelnut, Olive Oil

Cheesecake, Poached Quince

Canapés & Bowl Food

Canapés

Potato Hash, Mushroom Escabeche, Sage, Parmesan (v, gf)

Fried Chicken, Hot Honey, Chilli Mayo, Cucumber

Mangalitza Croquette, Quince, Garlic

Crisp Bread, Stracciatella, Winter Tomato, Pistachio (v)

Sea Bass Tostada, Miso Emulsion, Guajillo Oil, Tomatillo (gf)

Bowls

Mushroom & Cabbage Sticky Rice,

Porcini Ketchup, Toasted Buckwheat (vegan. gf)

Lamb Barbacoa, Chickpeas, Salsa Roja (gf, df)

Mashed, Grilled & Fried Potatoes, 'Nduja, Pickled Onion

Gnocchi, Calçot Cream, Breadcrumbs, Parmesan (v)

Everything on our menu is made in-house using carefully sourced produce from ethically-minded suppliers we know by name. Because of this, individual ingredients are subject to change.