

Bread

everyone gets this

Sourdough, Cultured Butter g, d

Small Plates

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

Winter Tomato, Stracciatella, Pistachio, Basil d, n

Sea Bass Crudo, Miso Emulsion, Guajillo Oil, Tomatillo

Mushroom Escabeche, Chickpea Purée, Roasted Sesame, Watercress

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

Manchego, Guindillas, Espelette Peppers, Piquillo Peppers d

Pasta (+ £15)

optional extra course

Duck Ragù 'Fazzoletto', Parmesan d

Roast Pumpkin & Chestnut 'Fazzoletto', Parmesan d, n

Mains

choose one of the following for each person

Grilled Bavette, Braised Beef Cheek, Mushroom Ketchup, Chard

ChalkStream Trout, Confit Celery, Wilted Spinach, Plantain Butter d

Grilled Cauliflower, Cauliflower Purée, Mushroom Ketchup d

served with

Kale, Pomegranate, Sunflower Seeds, Vinaigrette

Mashed, Grilled & Fried Potatoes, Hot Sauce d

Desserts

and finally, choose one of the following for each person

Chocolate Mousse, Hazelnut, Olive Oil d, n

Cheesecake, Poached Quince d, n

Canapés & Bowl Food

Canapés

Potato Hash, Mushroom Escabeche, Sage, Parmesan **d**

Fried Chicken, Hot Honey, Chilli Mayo, Cucumber **g, d**

Mangalitza Croquette, Quince **g, d**

Crisp Bread, Stracciatella, Winter Tomato, Pistachio **n, d**

Sea Bass Tostada, Miso Emulsion, Guajillo Oil, Tomatillo

Bowls

Mushroom & Cabbage Sticky Rice, Porcini Ketchup, Toasted Buckwheat

Lamb Barbacoa, Chickpeas, Salsa Roja

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

Gnocchi, Calçot Cream, Breadcrumbs, Parmesan **d, g**

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.

Vegan Menu

Bread

Sourdough, Olive Oil

Small Plates

Winter Tomato, Pistachio, Basil n

Mushroom Escabeche, Chickpea Purée, Roasted Sesame, Watercress

Pasta (+ £15)

optional extra course

Roast Pumpkin & Chestnut Celeriac ‘Fazzoletto’ n

Mains

Grilled Cauliflower, Cauliflower Purée, Salsa Verde

served with

Kale, Pomegranate, Sunflower Seeds, Vinaigrette

Mashed, Grilled & Fried Potatoes, Hot Sauce

Desserts

Seasonal Sorbet

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.