

Bread

everyone gets this

Sourdough, Cultured Butter g, d

Small Plates

choose three of the following for everyone, served sharing style

Curing Rebels Charcuterie, Spenwood, Guindilla, Piquillo Peppers d

Mullet Crudo, Wild Garlic Emulsion, Radish, Citrus, Chilli De Árbol

Burrata, Fennel, Favas, Peas, Salsa Verde, Breadcrumbs g, d

Raf Tomatoes, Anchovies, Buckwheat, Parsley Oil

Courgettes, Fermented Caesar Dressing, Chilli, Mint g,

Pasta (+£15)

optional extra course

Ricotta Ravioli, Spinach, Wild Garlic, Croutons, Parmesan g, d

Mains

choose one of the following for each person

Roast Chicken, Gochujang Carrot, Spiced Chicken Jus

Grilled Cod, Salsa Macha, Beans n

Aubergine, Sauce Vierge, Salted Yogurt d

served with

Courgette, Parmesan, Wild Garlic d

Roasted Jersey Royals, Salsa Verde

Desserts

and finally, choose one of the following for everyone

Honey Panna Cotta, Strawberry, Kumquat d

Chocolate Mousse, Hazelnut, Olive Oil d, n

CANAPÉS & BOWL FOOD

Canapés

Mangalitzza Croquette g, d

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

Crips, Fermented Tomato Dressing, Anchovy

Gilda - Olive, Guindilla, Piquillo Pepper

Mullet Crudo, Tostada, Avocado, Pickled Red Onions

Bowl Foods

Summer Pea, Courgette, Fennel, Burrata g, d

Slow Cooked Cod, Roasted Potatoes, Spring Onions n

Short Rib Ragù, Rigatoni g, d

Mushroom, Smoked Tofu, Sticky Rice

Everything you see 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.