

Bread

everyone gets this

Sourdough, Cultured Butter **g, d**

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Small Plates

choose three of the following for everyone, served sharing style

Beef Tartare, Black Garlic Aioli, Crisps

Grilled Leeks, Green Harissa, Toasted Pumpkin Seed, Chervil **vegan**

Roasted Mushrooms, Pumpkin Seed Mole, Guajillo Oil, Lime **vegan**

Sea Bass Crudo, Lemon Vinaigrette, Fried Leeks, Coriander

Roast Pumpkin, Smoked Butter, Sesame Salsa Macha

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Pasta

optional extra course (+£15)

Tagliolini with Short Rib Ragu **g, d**

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Mains

choose one of the following for each person

Mangalitzza Pork Polpettone, Gremolata, Pedro Ximénez Sauce, Fermented Plums

Grilled Cod, Roast Garlic and Parsley Butter, Grilled Onions **d**

Roasted Celeriac, Mushroom XO, Burnt Jerusalem Artichoke, Watercress **g, d**

served with

Tenderstem Broccoli, Fava Vinaigrette, Pecorino **d**

Triple Potato, Pink Pickled Onions **d**

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Desserts

choose one of the following for each person

Deep Fried Apple Pie, Lost Explorer Mezcal Chantilly, Cinnamon Sugar **g, d**

Chocolate Mousse, Hazelnut, Olive Oil **d**

British Cheeses, Quince, Cracker **g, d**

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.

Please let us know if you have any dietary restrictions. Our menu has been carefully curated so that with advanced notice, we can easily substitute ingredients and cater for everyone.

Canapés & Bowl Foods

Canapés

Beef Tartare, Black Garlic Aioli, Rye
Fried Chicken, Hot Honey, Hot Honey **g, d**
Kohlrabi Ceviche, Croustade, Avocado Salsa
Potato and Leek Flautas, Salsa Verde
Sea Bass Crudo Tostada, Pink Pickled Onions

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Bowl Foods

Short Rib Ragù, Rigatoni, Parmesan **g, d**
Triple Potato, Pink Pickled Onions **d**
Roast Pumpkin, Sesame Salsa Matcha, Smoked Butter
Breaded Cod's Cheek, Celeriac Remoulade, Tartar Sauce **g**