

Evening à la carte

Homemade crisps, fermented tomato seasoning ⁴

Gordal olives, guindillas ^{4.5}

Bread, cultured butter ⁵

Hash brown, 'nduja, pickled mussel, anchovy ^{4.5}

Mangalitza pork skewer ^{5.5}

Fried chicken, pickled cucumber, scotch bonnet honey ¹²

Friggitelli peppers, 'nduja, lardo ^{15.5}

Grilled asparagus, smoked hollandaise, cured egg yolk ¹⁶

Sea bream, tomato ceviche, barattiere cucumber, basil ^{16.5}

Ticklemore and ricotta ravioli, peas, broad beans ²⁰

Grilled lamb breast, farro, wild garlic salsa verde ²⁴

Crab rice, lime, fried curry leaf ²⁴

Neal's yard cheese, forge farm honey, sourdough cracker ¹⁴

Elderflower cream, rhubarb sorbet ⁸

Chocolate mousse, hazelnut, olive oil, salt ⁸

Yuzu sherbet, milk crumble, yuzu leaf oil ⁹