

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

Vesuvio tomato, basil, elderberry capers ^{15.5}

Summer greens, smoked butter, poached egg ¹⁶

Sea bream ceviche, sungold tomatoes, cucumber, shiso ^{16.5}

Tagliatelle, courgette, confit garlic, breadcrumbs, pecorino ²⁰

Grilled lamb breast, farro, salsa verde ²⁴

Cornish octopus, butter beans, macha ²⁸

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

Strawberry sorbet, elderflower cream, pineappleweed ⁸

Chocolate mousse, hazelnut, olive oil, salt ⁸

Cucumber sorbet, lemon granita, mezcal espadín ⁹