

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

> Please let us know if you have any dietary requirements or allergies. A discretionary service charge of 13.5% and a £1 cover charge for unlimited filtered water will be added to your bill.