

Evening à la carte

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

Flourish tomatoes, basil, wild garlic capers ^{15.5}

Summer greens, smoked butter, poached egg ¹⁶

Cornish tuna ceviche, sungold tomatoes, cucumber, shiso ¹⁸

Tagliatelle, courgette, confit garlic, breadcrumbs, pecorino ²⁰

Grilled lamb, smoked aubergine, chermoula ²⁶

Grilled squid, butter beans, salsa 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, lime granita, mezcal espadín ⁹