

EVENING MENU



Snacks

Salted smoked almonds (v)	3
Nocellara, Ligurian, Giaconda olives (v)	4
Sourdough bread, butter, smoked sea salt (v)	4

Small Plates

Poached baby beetroots, fig jam, goats curd, peashoots (v)	7.5
Flamed mackerel, buttermilk, pickled pear, chive	8.5
Slow braised bbq beef cheek, sunroot crisps, horseradish	9
Goats cheese & caraway bon bons, sweet pepper jam, coriander (v.opt)	7

Large Plates

Sweet potato and squash gnocchi, mushrooms, hazelnuts, Pecorino (v)	14
Poached organic salmon, lemongrass veloute, buckwheat, mussels	16
Cod, tenderstem broccoli, king oyster mushroom, almond dukkah	17.5
Free range chicken breast, salsify, croquettes, spicy miso aioli	17
32 day dry aged Angus Sirloin steak, pickled shitake, beef dripping butter and a side of your choice	27

Sides

Cornish new potatoes, beef dripping butter, pink pepper	4.5
Roasted cauliflower, za'atar, single estate olive oil	4
Tenderstem broccoli, Pecorino, chilli nuts	4
Skin on fries	4

Food Allergies and Intolerances: before you order your food and drinks please speak to your host if you have any food allergies or intolerances. All prices are inclusive of VAT. An optional service charge of 12.5% will be added to your bill.