

EVENING MENU



Snacks

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

Starters

Pickled Melon, Kale, Jerusalem Couscous, Pistachio Dukkah (v)	7.5
Grilled Prawns, Seaweed Aioli, Togarashi	8
Beet and buttermilk chilled soup, quail egg, puffed rice, dill (v)	7
Pulled beef and desiree potato croquettes, Piccalilli, Nigella seeds	8
Cherry peppers, feta, Pistachio (v)	7.5

Mains

Sweet potato gnocci, mushrooms, chilli, smoked almonds, Pecorino (v)	16
Spicy Miso Roasted Sea Trout, Shrimp, Broccoli, Citrus crust	18
Grilled Lamb Chops, Pickled Courgettes, Cucumber Gremolata, Lamb fat Flatbread	18.5
4oz beef burger, brisket, smoked Cheddar, baby gem, gherkins, house BBQ sauce, fries	14.5
Buttermilk fried chicken burger, fermented cabbage slaw, spicy miso, fries	13.5
Free Range Chicken Breast, Asparagus, baby carrots, Maple Gravy	19
32 day dry aged Angus Sirloin OR Ribeye steak, beef dripping butter, pickled shitake with a side of your choice. House BBQ/Peppercorn sauce, add 1.50	30/32

Sides (v)

Cornish new potatoes, Pecorino, pink peppercorns	4.5
Cauliflower, Caper, Chilli dressing	4
Spring greens, samphire, sesame	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.