

EVENING MENU



Snacks

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

Small Plates

Flamed octopus, white radish, spiced apple, sesame	9
Roasted squash soup, buttermilk, sourdough croutons (v)	7.5
Smoked duck breast, rhubarb, beetroot	9

Large Plates

Sweet potato gnocchi, mushrooms, chilli, pecans, Pecorino (v)	16
Poached sea trout, tenderstem broccoli, seaweed aioli, pear	17
Free range chicken breast, baby carrots, confit potato, celeriac	18
Skrei Cod, leeks, brown shrimp, hazelnuts	18
Spiced Lamb shank, cauliflower, monk's beard, sesame	22.5
32 day dry aged Angus Sirloin steak, pickled shiitake, beef dripping butter and a side of your choice	29

Sides

Cornish new potatoes, tarragon butter, pink pepper	4.5
Winter greens, sea vegetables, sesame	4
Roast cauliflower, chilli, Pecorino	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.