

## EVENING MENU



### Snacks

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

### Small Plates

Mozzarella, heritage tomato, Ogliarola olive oil, pistachio (v)	7.5
Flamed mackerel, buttermilk, pickled cucumber, dill	8.5
Asparagus, lime hollandaise, keta roe, purple mint	8
Buttermilk chicken, pickled watermelon, seaweed, sesame	7.5

### Large Plates

Mushrooms, sweet potato gnocchi, hazelnuts, Pecorino (v)	14
Sea trout, sour cream, burned baby gem, tobiko	16
Cod, tenderstem broccoli, king oyster mushroom, almond dukkah	17.5
Free range chicken breast, asparagus, croquettes, spicy miso aioli	15
4oz Beef burger, slow-cooked brisket, smoked Cheddar, baby gem, house bbq sauce, fries	12.5

### Sides

New potatoes, anchovy butter, pink pepper	4.5
Savoy cabbage, sea veg, sesame	4
Roasted cauliflower, caperberries, chilli relish	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.