



Snacks

Bread & butter (v)	4.5
Nocellara olives (v)	4
Ibérico ham charcuterie (gf)	16.5
Maldon oysters, mignonette (gf)	4 each
White bean crostini, anchovy salsa	3.5 each
Boquerones, garlic & chilli dressing (gf)	7
Exmoor beluga caviar (30g), blinis, sour cream & chives	8
Smoked ham hock & gruyere croquettes, truffle mayonnaise	9

Plates

Brown crab on toast	10
Smoked cod's roe, pickled baby vegetables (gf)	8
Grilled Merguez sausages, aioli & salsa verde (gf)	9
Burrata, spiced aubergine & roast hazelnuts (v) (n)	13
Tagliatelle, girolles & Pecorino (v)	15
Pork schnitzel with puntarella & Caesar dressing	17
Roast chicken thighs, Romanesco & salted almonds (n)	16
Mussels, cherry tomatoes, shellfish bisque & sea vegetables	14
Skin-on fries, aioli (v) (gf)	7
Rocket, lemon & Parmesan (v) (gf)	5
Purple sprouting broccoli, ajo blanco (v) (gf) (n)	8

Desserts

Crème brûlée	11
Chocolate ganache, olive oil ice cream & sea salt	11
Hamish Johnston cheeses, Suffolk honey & crackers	13

Mineral water (75cl bottle)	4
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Our menu is designed for sharing. Dishes will arrive as they are ready.