



Upcoming Events: Mussel Wednesday's - Bottomless moules frites every Wednesday 5-10pm, £25 per person

Snacks

Nocellara olives (v)	4
Ibérico ham charcuterie (gf)	16.5
Maldon oysters, mignonette (gf)	4 each
Boquerones, garlic & chilli dressing (gf)	7
Homemade focaccia, whipped butter (v)	5
Saffron arancini, Parmesan, pickled samphire (v)	7
Smoked ham hock & gruyere croquettes, truffle mayonnaise	9
Exmoor oscietra caviar (30g), local sourdough & caviar butter	80

Plates

Brown crab on toast, chives	10
Burrata, caponata & roast hazelnuts (v) (n)	13
Grilled Merguez sausages, aioli & salsa verde (gf)	9
White bean hummus, pickled baby vegetables (v) (gf)	8
Tagliatelle, chanterelles & Pecorino (v)	15
Pork schnitzel, puntarella & Caesar dressing	17
Roast chicken thighs, romesco & salted almonds (n)	16
Mussels, cherry tomatoes, Aspall cyder, sea vegetables & crème fraîche	14
Skin-on fries, aioli (v) (gf)	7
Purple sprouting broccoli, ajo blanco (v) (n)	8
Heritage tomatoes, capers, Felsina EVOO (v) (gf)	5

Desserts

Vanilla crème brûlée	11
A plate of Baron Bigod, Suffolk honey & crackers	13
Dark chocolate mousse, chocolate sauce, Felsina olive oil & Maldon salt	11
Mineral water (75cl bottle)	4

Our menu is designed for sharing. Dishes will arrive as they are ready.

An optional 12.5% service charge will be added to your bill.

Please inform us of any allergies and intolerances, a full list of ingredients is available on request. (n) = contains nuts, (v) = vegetarian, (gf) = gluten free