

Small Plates

Bread & cultured butter V £5

Mixed olives VE £4.5

Tempura oyster, kimchi, lime £5

Hen of the woods, sherry vinegar, roast mushroom sauce £12

Soup of the day, bread & cultured butter V £11

Courgette, roast garlic aioli, nasturtium V £12

Cured mackerel, lime, coriander, local marsh herbs £14

Fried ham hock, pickled damsons, fried egg £13

Mains

Cod loin, gnocchi, seaweed cream sauce, purslane £26

Hispi, tenderstem broccoli, beurre blanc, Cime di Rapa salad VG £22

Mackerel, bouillabaisse, pickled shallot, citrus mayonnaise £24

Rump steak, fries, beef fat béarnaise £28

Partridge, beetroot, bulgur wheat, game sauce £31

Sides £7

House salad V

Hispi cabbage, sherry vinegar, chives, Maldon salt

Carrots, coriander, spiced hazelnuts V

Ratte potatoes, chive butter V

Desserts

Chocolate mousse, sweet furikake, white chocolate ice cream, miso V £12

Local cheeses, chutney & crackers V £15

Sticky toffee pudding, toffee sauce, vanilla ice cream V £9

Lemon tart, crème fraîche sorbet £10

Mille feuille, blackberries, creme patissiere £11

V Vegetarian VE Vegan

For allergen information, please speak to a member of our team

A discretionary 10% service charge will be added to your bill and split evenly amongst the team