

Starters

- Bread & cultured butter V £5
Mixed olives VG £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

Puddings

- 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

Allergy information available upon request

Please let a team member know of any allergies or dietary requests

A discretionary service of 10% will be added to your table and is split evenly amongst the team