

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 £7.5
Beetroot salad, frisse & granola V £12
Halibut, crab sauce & pickled vegetables £14
Braised pig cheek, parmesan pomme purée, sticky sauce £13

Mains

- Cod loin, gnocchi, seaweed cream sauce, purslane £26
Jerusalem artichoke, oregano and tarragon orzo VG £22
Sea bass, spiced aubergine purée, fish beignet £24
Rump steak, fries, beef fat béarnaise £29.5
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
Thyme panna cotta, honey ice cream £10
Donut, salted caramel ice cream, hazelnut mousse £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