

August '26 – Free from nuts

Bread & whipped black garlic butter [∨]	6
Manzanilla olives [∨]	5
Boquerones, wild oregano	9.9
Salame Zia, caperberries	8.9
Black fig, tahini, grape must, beurre noisette	9.9
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Roman style braised artichokes, Somerset mozzarella, gremolata [∨]	12.9
Sorrento tomatoes, Jamón Serrano Reserva, migas	12.9
Scottish girolles in oloroso sherry on sourdough, yolk [∨]	13.5
Hand dived Devon scallop crudo, pink grapefruit, wild fennel, basil, mint	14.5
Cannellini beans, lemon beurre blanc, smoked caviar, panko	14.5
Salt marsh lamb shoulder, green olive salsa verde, perroche *no pistachio	18.9
Hereford beef short rib, coffee & miel de cana, manchego, guindilla	18.5
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Tagliolini with Wye Valley agretti, slow cooked tomatoes & ricotta salata [∨]	21
Iberico de bellota bavette, nectarine, fennel, chicory *no almond	27
Whole Cornish plaice cooked over fire, pimentón vinaigrette, alioli, frites	28.9
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Grilled little gem lettuce, crème fraîche, soft herbs [∨]	6.5

Cheese

Served with membrillo & crackers

Fourme d'Ambert	8.5
<i>Blue cheese from Auvergne, France. Cow's milk, delicate, savoury, tangy</i>	
Baron Bigod	8.5
<i>Soft cheese from Suffolk, England. Cow's milk, smooth, earthy, rich</i>	
Linens	8.5
<i>Soft cheese from Rueda, Valladolid, Spain. Sheep's milk, silky, rich, savoury</i>	
Selection of 3	23

Dessert

Tonka bean crème caramel, sea salt*	7.9
Cheddar Valley strawberries, Italian meringue, aged balsamic [∨] *no almond	8
Tiramisu, orange, nutmeg, cocoa [∨]	9.5

Gelato & sorbet

Fior di latte, olive oil, fennel pollen [∨]	3.9
Apricot sorbet [∨]	