

August '26

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
Scottish grolles in oloroso sherry on sourdough, yolk √	13.5
Sorrento tomatoes, Jamón Serrano Reserva, migas	12.9
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, leccino olive salsa verde, peroche, pistachio	18.9
Hereford beef short rib, coffee & miel de cana, manchego	18.5
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Tagliolini with Wye Valley agretti, slow cooked tomatoes & ricotta salata √	21
Iberico de bellota bavette cooked over fire, nectarine, fennel, chicory & almond	27
Whole Cornish plaice cooked over fire, romesco sauce, 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

Dark chocolate & hazelnut praline truffles √	5
Tonka bean crème caramel, sea salt *	7.9
Cheddar Valley strawberries, Italian meringue, toasted almond, balsamic √	8
Tiramisu, orange, nutmeg, cocoa √	9.5

Gelato & sorbet

Pistachio √	3.9
Fior di latte, olive oil, fennel pollen √	
Apricot sorbet √	
Selection of 3 √	10