

May '23

Nocellara & Gordal olives	4
Sourdough & black garlic butter	4.9
Boquerones & Cantabrian anchovies	6.5
Burrata, oregano, fennel seed, chilli & capers	b9.5
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Coppa Stagionata; 3 – 5 months, air dried pork shoulder, creamy & lean, cornichon	5.7
Suffolk chorizo; 6 week cured sausage, sweet, spicy & bitter, guindilla	5.7
Salame Finocchiona; Air dried pork belly and shoulder, fennel, aromatic & lean, cornichon	5.7
Selection of 3 artisan cured meats w/ guindillas & cornichons	14 / 18
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Devon scallop, 'Coquille St Jacques', crispy roe, Gruyere	6.9
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Burnt leeks, vinaigrette, fine herbs	7.9
Crispy courgette flower, Ragstone goat's cheese, mint, honey & lima chilli	9
Tropea onion, hazelnut beurre noisette, gorgonzola dolce, thyme	9.2
Wye Valley asparagus, Tuscan black summer truffle, confit yolk	9.9
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Cannellini beans, lemon beurre blanc, smoked caviar, panko	9.5
Cornish cuttlefish cooked over fire, Calabrian 'nduja, salsa verde	13.9
Orzo, slow cooked San Marzano, greens, charred sourdough & pickled ewes curd	13.9
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Chalk Stream trout, dry cured pancetta, baby gem & braised peas, crème fraiche	16.9
Iberico pork bellota pluma, strode valley rocket, anchovy & parmesan dressing	21
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Ratté potatoes, café de Paris butter	5.9

Please let us know if you have allergies or dietary requirements.

We add a discretionary 10% service charge to every bill

Cheese

Served with crackers, grapes, membrillo

Fourme d'Ambert blue	8
<i>Cow's milk, raw, semi-soft, 5 weeks aged – salty, creamy, mild</i>	
Tunworth	8
<i>Cow's milk, soft, 6 weeks aged – rich, creamy, allium</i>	
Morbier	8
<i>Cows milk, raw, semi-soft, 3 months aged – fruity, smooth, mild</i>	
Gubbeen	8
<i>Cow's milk, pasteurised, soft, 3 weeks aged – savoury, nutty, earthy</i>	
Wilde Weide	8
<i>Cows milk, raw, hard, 15 months aged – salty, sharp, sweet</i>	
Selection of 3 artisan cheeses	12 / 14
<i>Served with crackers, grapes, membrillo</i>	
Dessert	
Chocolate truffles, sea salt / blue cheese	4 / 5
Poached Wye Valley rhubarb, orange, amaretti crumble, mascarpone	7.5
Tarta di Santiago, burnt lemon cream, salted Valencian almonds, thyme	7.2
Coffee crème caramel, crème de noisette	7.9

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