

## BITES

- PORK NOODLE, SPICED SAUCE, PORK SCRATCHINGS 4  
ARANCINI, LEMON RISOTTO, LILLIPUT CAPERS, PARSLEY OIL 5 (2 SERVES)  
SQUID, XO FRIED BABY SQUID, SQUID INK, XO SAUCE 5  
BREAD, SUMAC & CHIA LOAF, BLACK SALT BUTTER 4 (1 LOAF)  
ROAST BEEF SHIN, STEAMED BUN, PICKLED CABBAGE, SRIRACHA 7.5 (2 SERVES)

## SMALL PLATES // SHARE

- MUSHROOM FREGOLA, PARSLEY CREAM, LEMON 8.5  
CHICKEN WING, POACHED CRANBERRY, CRISPY SHALLOT 8.5  
BEETROOT TARTARE, WATERCRESS, EGG YOLK JAM 8  
PORK BELLY, PICKLED APPLE, PUREE, PRUNE, ROASTED APPLE 9  
CONFIT SEA TROUT, CUCUMBER RELISH, OYSTER MERINGUE 9  
SCALLOP, BUTTERMILK CUSTARD, ROAST SALSIFY, MAPLE 12

## MAINS

- SOY CURED LAMB RUMP, CAULIFLOWER CHEESE, HAZELNUT, PASSIONFRUIT 23  
FENNEL CRUSTED HALIBUT, JERUSALEM ARTICHOKE, NASHI PEAR, CHESTNUTS 21  
OX CHEEK, PARSLEY ROOT PUREE, BEEF FAT CRUMB, RED WINE 22  
SALT BAKED CELERIAC, HAZELNUT CRUMBLE, BUTTERED LEEKS 17  
PUMPKIN TART, CREAMED SPROUT, PARSNIP, PUMPKIN SEEDS 17  
POACHED/ROAST CHICKEN BREAST, WET POLENTA, BATTERED LEG, TRUFFLE 19

## CHEESE // DESSERT

- GLAZED WIGMORE CHEESE, WATERMELON SORBET, BEE POLLEN 8  
ENGLISH CHEESES, FLATBREAD, GRAPES 10  
-  
SET CHOCOLATE, PECAN ICE CREAM, LIME 9  
CARAMEL APPLE, APPLE SORBET, POPCORN 8  
BLACKBERRY TART, WHITE CHOCOLATE SORBET, POACHED FENNEL 8  
LEMON PARFAIT, MATCHA MERINGUE, GREEN TEA, LEMON CURD 7.5

## CHEF'S SELECTION

### BREAD

sumac & chia loaf, black salt butter

### XO SQUID

fried baby squid, squid ink, xo sauce

### ROAST BEEF SHIN

steamed bun, pickled cabbage, sriracha

*Verus, 2015 Furmint, Slovenia*

-

### MUSHROOM FREGOLA

parsley cream, lemon

### PORK BELLY

pickled apple, puree, prune, roasted apple  
*Johanneshof, 2015 Rotgipfler, Austria*

-

### OX CHEEK

parsley root puree, beef fat crumb, red wine

### CHICKEN

poached/roast breast, wet polenta, battered leg, truffle  
*Cabaret Frank, 2016 Cabernet Franc, USA*

-

### CHEESE

(£10 SUPPLEMENT)

english cheeses, flat breads, grapes

-

### APPLE

caramel apple, apple sorbet, popcorn

### BLACKBERRY

blackberry tart, white chocolate sorbet, poached fennel  
*Chateau Du Levant, 2012 Sauternes, France*

£45 PER PERSON  
(minimum of 2 people)  
*Wine Flight - £35*