

Lupins

All our ingredients are sourced from local and responsible suppliers
For a list of our suppliers, see the reverse

Snacks

Sourdough, brown butter £4

Gordal olives £5

White bean crostini, anchovy salsa £3 each

Montgomery cheddar fritters £6

Fennel salami £6

Plates

PSB, spelt & black garlic vinaigrette £12

Smoked ox tongue, bagna cauda & chicory £13

Braised chickpeas, goats curd & onion £13

Linguine, courgettes & chilli £13

Chicken schnitzel, gorgonzola & kumquat £14

Grilled langoustines & wild garlic butter £14

Chicken livers on toast with brandy prune £12

Roasted monkfish, bacon, monks beard & sherry £22

Flat iron, peppercorn sauce & shiitake £20

Dessert

Olive oil cake, orange curd & crème fraiche £8

Chocolate ganache with salted caramel and sesame brittle £8

Selection of Neals' Yard cheese £11

Tunworth, westcombe cheddar & ashcombe

If you have a food allergy or dietary requirement, please inform a member of staff.
A discretionary 12.5% service charge will be added to the bill. 100% of this is distributed to our staff.

Suppliers

Cobbled Lane Cured Charcuterie

H G Walter

Henderson's Seafood

Matthew Algie Coffee

Natoora

Neal's Yard Dairy

Shrub Provisions

St. John Bakery