



Six Course Tasting Menu

£60 per person

'The Marrow'

BBQ melted bone marrow, parsley and caper salad, pink fire onions, burnt lemon, toasted SW2 sourdough (DF)

'Peach & Stracciatella'

Grilled Amsden June peach, La Latteria Stracciatella, petis pois & mint puree, courgette & tendrill shoots

'ChalkStream Smoked Trout'

Maple plank ChalkStream trout, cultured cream, pickled Pink Lady, pickled cucumber, dill oil (GF)

'The Panang'

BBQ chicken thigh, Chef Heidi's Panang sweet potato puree, Sussex pak choi, charred corn and coriander salsa (DF, GF)

Inspired by our Head Chef Heidi's culinary adventure in Thailand, this dish captures her deep appreciation for the country's vibrant culture and flavours.

'Ox Cheek Piadina'


Smoked and braised sticky ox cheek, courgette baba ganoush, salsa verde, pickled pepper, sriracha emulsion, micro coriander, piadina


'Hackney Tropicale'


Rum-cured grilled pineapple, dehydrated pineapple biscuit crumb, vanilla Hackney gelato, smoked caramel sauce (V)

*V, VG, DF and GF options available.
We can cater for all dietaries with prior notice.*

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