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| Bread basket, olive oil, balsamic vinegar v (GF available) | 6 |
| Skillet cornbread v GF | 6 |
| —with homemade butter— nduja or burnt onion v GF | 4 |
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| Nocellara olives VG | 6 |
| Homemade flatbread, smoked aubergine VG | 7 |
| Padron peppers, aleppo salt VG GF | 8 |
| Chorizo, honey, mustard GF | 9 |
| Charcuterie board | 26 |
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| Roasted artichoke flower, gremolata VG GF | 11 |
| Burrata, delicata squash, speck | 13 |
| Devonshire crab, charred baby gem, brown crab mayonnaise GF | 15 |
| Baked tunworth, truffle honey, confit garlic v | 26 |
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| Roasted aubergine, tomato ragu, burrata, parmesan v | 17 |
| Baked cauliflower, four cheese potato v GF | 19 |
| Roasted chicken, confit garlic, burnt leeks GF | 23 |
| Braised lamb, harissa vegetables GF | 25 |
| Beef & bone marrow pie, root vegetables, red wine jus | 35 |
| Whole sea bream, green sauce | 36 |
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| SIGNATURE SELECTION | 48 |
| A multi-course meal of sharing-style dishes and desserts curated by Chef Richard using seasonal ingredients— minimum two people | |
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| Green market salad, citrus vinaigrette VG GF | 8 |
| Charred hispi cabbage, romesco VG GF | 8 |
| Sweet potato, crème fraîche v GF | 8 |
| Market greens VG GF | 8 |
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We work directly with likeminded farmers and suppliers who share our ethical and sustainable values. One of the great joys of doing what we do is being able to support local producers like Lake District Farmers, Ginger Pig, Neal's Yard, and Portland Shellfish.

v – vegetarian, VG – vegan, GF – gluten-free

Before you place your order, please let your server know of any allergies or intolerances.

A discretionary 12.5% service charge is added to all of our bills.