



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
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
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
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 salad, citrus vinaigrette VG GF	8
Charred hispi cabbage, romesco VG GF	8
Sweet potato, crème fraîche v GF	8
Market vegetables 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.