



Bread basket, olive oil, balsamic vinegar, nduja butter, burnt onion butter (GF available)	7
Cast-iron cornbread V GF	7
Nocellara olives VG GF	6
Pickled spring vegetables VG GF	8
Deviled eggs, old bay, chives V GF	9
Charcuterie board	26
Beetroot, fennel, horseradish crème fraîche, pickled red onion V GF	12
Grain salad, avocado, feta, citrus vinaigrette V	14
Charred tiger prawns, herb sauce	16
Baked tunworth, truffle honey, confit garlic V	26
Roasted aubergine, tomato ragu, burrata, parmesan V	18
Baked cauliflower, four cheese potato V GF	20
Roasted chicken, burnt leeks, confit garlic GF	25
Lamb shank, jersey royal potato, jus GF	27
Bavette steak, heritage carrot, roasted fennel, wild garlic GF	35
Whole sea bream, green sauce GF	38

---

---

<b>SIGNATURE SELECTION</b>	<b>50</b>
A multi-course meal of sharing-style dishes and desserts curated by Chef Richard using seasonal ingredients— minimum two people	

---

---

Green market salad, citrus vinaigrette VG GF	6
Twice baked jacket potato, crème fraîche, chive VG GF	6
Roasted carrots, sheep's curd, tarragon V GF	6
Garlic greens VG GF	6

---

---

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.