



DINNER MENU

WEDNESDAY 9th OCTOBER

5-10PM

Olives 5

Salted almonds 5

Padron peppers 9

Garlic & coriander bread, pomegranate & labneh 9

Montanara, finocchiona, tomato & scamorza 16

Burrata, caponata & almonds 15

Ox heart, bone marrow onions, horseradish & watercress 14

Fried monkfish, tartare sauce, fennel & samphire 16/32

Celeriac, lentils, Girolles, Baron Bigod & hazelnuts 26

Whole red mullet, tenderstem broccoli, brown crab & seaweed butter 28

Venison pie, Jerusalem artichoke, cavolo nero & blackberries 27

Dexter beef, fried potatoes, hispi cabbage & salsa verde 72 (for 2)

Fried potatoes 7

Cavolo nero 7

Leaf salad, confit onion & walnuts 8

Chocolate moelleux, pear, crème fraiche & amaretto 11

Lemon posset, plum, yoghurt & pistachio 10

Coffee ice cream 8

Blackberry sorbet 8

Cheese 14

We are now a cashless restaurant and are accepting card payments only. We apply a 1 hour 45 minute turn time to all tables. If you think you will need longer, please ask a member of staff and we will try to accommodate where possible. Please let us know if you have any food allergies or special dietary requirement.