

### Snacks

Sourdough, Thyme and Rosemary Burnt Butter	4
Carlingford Oysters, Pickled Kohlarbi, Coal Rooms Green Sriracha	8 / ½Dozen 20
Scorched Friggiteli Peppers, Smoked Cods Roe, Tarragon and Breadcrumbs.	8

### Smalls

Grilled Courgettes, Asparagus, Wild Garlic, Harrisa, Pine Nuts.	12
Burrata, Charred Pineapple, Roasted Walnuts, Pea Shoots.	12
Char Siu Pork Shoulder, Summer Peas and Crackling.	14
Sarawak Pepper Cured Chalk Stream Trout, Horseradish Creme and Gardenia Pickles.	14

### Grill

Flame Baked Tiger Aubergine, Charred Leek, Shitaki Mushroom Xo Sauce and Tempura Shiso Leaves.	19
Black Bream, Curried Crab Butter, Charred Spring Onions and Lime.	28
Tamworth Pork Chop, Vin Jus Mustard and Sweet Apple Cider Reduction.	24

### Large Plates

Wood Roasted Suffolk Chicken, Chicken Jus, Lemon Mayonnaise	(half 20 / whole 39)
Hogget Shoulder, Braised Fennel, Mint and Lambs Lettuce	(28 / whole 120)
Dry Aged Finish Sashi Beef.	
Bordelaise Sauce, Roast Bone Marrow and Wild Garlic Buds	(Sirloin 60/ T-Bone 80)

### Sides and Extras

Deep Fried Potatoes, Beef Fat Mayo.	5	Charred Sumac Onions.	2.5
Garlic Buttered Hispi Cabbage, New Potatoes,		Harissa Yogurt.	2
Chantenay Carrots and Preserved Lemon.	6	Mint and Lemon Sauerkraut.	3
Ricotta, Charred Datterino Tomatoes.		Coal Rooms Sriracha.	2
Wild Rocket, Lemon Thyme Oil, Pistachios.	8	Pickled Peppers.	3
Grilled Green Beans, Lemon Miso Dressing.	7	Tamarind Cucumbers.	4

