

À LA CARTE

FURNA

SPRING '26

Manzanilla Olives	4
Our Bread & Butter	6
Smoked Cods' Roe, Watermelon Radish	6
Carlingford Oyster, Hot Sauce	4.5
Crispy Pig's Head, Anchovy Mayonnaise	4.5
Tempura Asparagus, Wild Garlic Salad Cream	10
Hand Rolled Cavatelli, Sussex Crab, Chilli, Amalfi Lemon	16
Jersey Royals, Egg Yolk, Broad Beans, Morels	14
Saffron Rice, Squid, Lardo, Salsa Verde	18
Hand Dived Scallop, Tomato, Salted Gooseberry, Smoked Roe	18
Spring Lamb, Asparagus, Ricotta, Green Olive	38
Duroc Pork, Turnip, Apricot, Black Garlic	34
Cornish Monkfish, Artichoke, Capers, Pine Nuts, Sherry Hollandaise	32
Fregola, Tempura Courgette Blossom, Wild Garlic, Spenwood	24
Ex Dairy Cow Bone in Ribeye, Pink Fir Potatoes, Green Peppercorn 800g	80
Pink Fir Potatoes, Garlic & Parsley Butter	8
Nutbourne Tomatoes, Crème Fraîche, Crispy Chilli	8
Selection Of British Cheeses, Oat Crackers & Red Onion Chutney	15
English Strawberry, Rice Pudding Parfait, Olive Oil	12
Freshly Baked Brown Sugar Madeleines, Blackcurrant Leaf Custard	9
70% Chocolate Cremosa, Sea Salt, Brioche	9

Please let us know of any dietary requirements or allergies before ordering. Whilst we take extreme care with allergies, due to the nature of our open kitchen we cannot guarantee our food & drinks to be 100% allergen free.

A discretionary 12.5% service charge will be added to your final bill. Please note we are a cashless venue.

TASTING

Tasting menu to be enjoyed by the entire table

95 per person

75 wine pairing

FURNA

SPRING '26

Snacks

Our Bread & Butter

Smoked Cods' Roe, Watermelon Radish

Saffron Rice, Squid, Lardo, Salsa Verde

Cornish Monkfish, Tomato, Broad Beans, Bisque

Duroc Pork, Apricot, Morel, Turnip

Selection Of British Cheeses, Oat Crackers & Red Onion Chutney +15

English Strawberry, Rice Pudding Parfait, Olive Oil

LUNCH & EARLY EVENING SET

2 courses 28

3 courses 35

FURNA

SPRING SET '26

Manzanilla Olives 4

Our Bread & Butter 6

Smoked Cods' Roe, Watermelon Radish 6

Carlingford Oyster, Hot Sauce 4.5

Crispy Pig's Head, Anchovy Mayonnaise 4.5

Tempura Asparagus, Wild Garlic Salad Cream 10

Salt Cod Brandade, Courgette Flower, Lobster, Chilli
or

Hand Rolled Cavatelli, Peas, Black Garlic, Parmesan

Duroc Pork Collar, Cannellini Beans, Artichokes, Salsa Verde
or

Hot Smoked Trout, Egg, Capers, Olives, Watercress

Freshly Baked Brown Sugar Madeleines, Blackcurrant Leaf Custard
or

Selection of British Cheeses, Oat Crackers & Red Onion Chutney +8

Pink Fir Potatoes, Garlic & Parsley Butter 8

Nutbourne Tomatoes, Crème Fraîche, Crispy Chilli 8

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