

Thursday to Saturday 5:00pm - 9:30pm

SNACKS

OLIVES, Gordal (ve,ng)	5
HOUSE PICKLES spring vegetables (ve,ng)	5
LOST FOCACCIA, pesto, Two Fields EVO, balsamic (ve)	5
HUMMUS, music bread, samneh, paprika (ngo,veo)	7
CHARCUTERIE, Trenchmore bresaola, strawberry & balsamic pickle (ng,df)	9
SEA BREAM CRUDO, koji, rhubarb, jalapeno, nam jim (ng,df)	9
FENNEL FRITTERS, tzatziki (ng,veo)	7

SMALLS

FETA CIGARS, Greek salsa (v)	8
LAMB KOFTA, mint, cucumber, lime, yoghurt	11
GRILLED OCTOPUS, charred peppers, fennel, smoked harissa (ng,df)	13
COD CHEEKS, chorizo, romesco (ng,df)	9
CHARRED TENDERSTEM, tentsuyu, sesame, pink raddish (ve,ng)	8
ROASTED ROOTS, sesame, whipped feta, honey (v,ng)	7
SPRING SALAD, baby gem, fennel, asparagus, sugar snap (ng,ve)	6
GRILLED ASPARAGUS, preserved lemon, white miso, chive (ng, ve)	9
BLACK TRUFFLE CRISPY POTATOES, parmesan, lemon, parsley (veo,ng)	8
ROSEMARY CRISPY POTATOES, garlic, cracked pepper (ve,ng)	6

LARGE

CHICKEN MILANESE	
Enoki mushrooms, beurre blanc, chive	22
LINE-CAUGHT PLAICE	
Brown shrimp, capers, lemon, South Downs' butter (ng,dfo)	22
ARTICHOKE BARIGOULE	
Artichoke, buffalo mozzarella, squash, cannellini (ng,veo)	19
LAMB PANZANELLA	
Slow cooked lamb shoulder, baba ghanoush, pomegranate (df)	23
SPRING CAVATELLI	
Asparagus, wild garlic, Two Fields EVO (veo)	17

v – vegetarian, ve – vegan, veo – vegan option, ng – no gluten, ngo – no gluten option, df – dairy free, dfo – dairy free option

Please tell our staff about any allergies or dietary requirements when placing your order. Our kitchen handles all known allergens and whilst we do our very best to accommodate all needs we are not able to offer a guarantee that any dish is free of trace.

Unfortunately we are not able to offer substitutions on any of our dishes.

If you are dining a service charge of 12.5% is added to your bill, which is discretionary.