

TASTER MENU

MEAT & FISH

HOUSE PICKLES, spring vegetables (ve,ng)
 LOST FOCACCIA, pesto, Two Fields EVO, balsamic (ve)
 CHARCUTERIE, Trenchmore bresaola, strawberry & balsamic pickle (ng,df)
 ROASTED ROOTS, sesame, whipped feta, honey (v,ng)
 LAMB KOFTA, flatbread, mint, cucumber, lime, yoghurt
 CHICKEN MILANESE, enoki mushrooms, beurre blanc, chive
 CAVATELLI, asparagus, wild garlic, Two Fields EVO (veo)
 SPRING SALAD, baby gem, fennel, asparagus, sugar snap (ng,ve)

OR

VEGETARIAN

HOUSE PICKLES, spring vegetables (ve,ng)
 LOST FOCACCIA, pesto, Two Fields EVO, balsamic (ve)
 HUMMUS, music bread, samneh, paprika (ngo,veo)
 ROASTED ROOTS, sesame, whipped feta, honey (ng,v)
 CHARRED TENDERSTEM, tentsuyu, sesame, pink raddish (ve,ng)
 SPRING CAVATELLI, asparagus, wild garlic, Two Fields EVO (veo)
 ARTICHOKE BARIGOULE, artichoke, buffalo mozzarella, squash, cannellini (ng,veo)
 SPRING SALAD, baby gem, fennel, asparagus, sugar snap (ng,ve)

ADD

ROSEMARY CRISPY POTATOES, garlic, cracked pepper (ve,ng)

6

Leave the timings to our chefs and we will serve this seasonal spread of delicious dishes to share, for a minimum of 2 people.

35 pp

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.