Cocktails Red Vesper Martini/Dirty Martin ..... 12
Blue Yuzu Margarita ..... I2
White Jasmine Negroni ..... I2
A Humble Glass of Cider ..... 6

## Dinner Menu

Milk Toast and Treacle Butter ..... 6
Carlingford Oyster with Nahm Jim ..... 5
Brighton SalamiIO
Sprouting Broccoli, Smoked Eel and Pepper Butter ..... I7 ..... 16
Fermented Potato Bun, Tuna 'Nduja and Ezme ..... I7
Clams, Grilled Peppers and Walnuts
Clams, Grilled Peppers and Walnuts
15
15
Raw Sea Bream Crudo, Tosazu and Wasabi ..... 19
Ex Dairy Tartare and XO
20
20
Brined Tomatoes, Dorest Crab and Wild Garlic ..... 2I
Chicken and Prawn Dumplings, Whey and Sorre
35
35
Tamworth Pork Collar, Smoked Aubergine and Peanuts ..... II
Bitter Leaf, Brighton Blue and Shallot ..... 8
French Fries and Whipped Cod's RoeIO
Basque Cheesecake and Yorkshire Rhubarb50
Wine Pairing - 5 glasses 100 mlIO
Digestifs Utopia Patienc, Ice Cider ..... IO
Garo'Vin Solera N.V. ..... IO
Cocktails Red Vesper Martini/Dirty Martini ..... I2
Blue Yuzu Margarita ..... 12
White Jasmine Negroni ..... 12
A Humble Glass of Cider ..... 6

## Dinner Menu

Milk Toast and Treacle Butter ..... 6
Carlingford Oyster with Nahm Jim ..... 5
Brighton Salami ..... IO
Sprouting Broccoli, Smoked Eel and Pepper Butter ..... 17
Fermented Potato Bun, Tuna 'Nduja and Ezme ..... I6
Clams, Grilled Peppers and Walnuts ..... 17
Raw Sea Bream Crudo, Tosazu and Wasabi ..... I5
Ex Dairy Tartare and XO ..... 19
Brined Tomatoes, Dorest Crab and Wild Garlic ..... 20
Chicken and Prawn Dumplings, Whey and Sorrel ..... 21
Tamworth Pork Collar, Smoked Aubergine and Peanuts ..... 35
Bitter Leaf, Brighton Blue and Shallots ..... II
French Fries and Whipped Cod's Roe ..... 8
Basque Cheesecake and Yorkshire Rhubarb ..... IO
Wine Pairing - 5 glasses 100 m ..... 50
Digestifs Utopia Patience, Ice Cider ..... IO
Garo'Vin Solera N.V. ..... IO
Vault x Modal Vermouth ..... เо

Please inform staff of any food allergies
A discretionary $12.5 \%$ service charge will be added to your bill.

