



## Dinner Menu

Bread and Butter	5
Sauccison Sec, Walnut and Mustard	12
Cured Sardines on Toast	13
Tamworth Rillons, Coriander and Peanut	14
Leeks Vinaigrette and Ricotta	14
Tomato, Peach and Fig Leaf	15
Trout Rilletes, Jalapeno and Cucumber	16
Badger Flame Beets, Casa Ificio, Cherries and Lardo	18
XO Clams	19
Beef Tartare, Smoked Eel and Truffle	21
Squid, Smoked Whey and Almonds	19
Grilled Poussin, Broad Beans and Girolles	27
Fries	7
Endive Salad	11
PB&J Crème Brûlée	9
Chocolate Custard, Calvados Prunes and Hazelnut	8
Strawberry Sorbet	7
Wine Pairing - 5 glasses 100 ml	50

Our vegetables are from independent farmers via Shrub Provisions, Flourish Farm and Natoora. Our fish is delivered daily by Fin and Flounder, Hendersons Seafood and The Sea, The Sea, soucred from sustainable day boats. Our Meat is always Pasture for life and delivered to us via The Ethical Butcher.

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