



NIBBLES

SMOKEY ALMONDS £4

SPICED RICE CRACKERS £4

OLIVES £6.5

BOQUERONES (GF) £9

PADRON PEPPERS (GF) £9

STARTERS

WILD MUSHROOM PARFAIT £14.5

Pickled shimeji mushrooms, crispy onions & toasted sourdough

CAESAR WEDGE (GFA) £14

Parmesan mayo, garlic croutons & bacon crumb

CHAR SUI PORK SKEWER £14.5

Miso mayo & crispy garlic

SALMON TARTAR ROSTI (GF) £15

Mustard dressing, Amalfi lemon & spring onion

SIDES

GARDEN LEAVES, FRENCH DRESSING £4.5

HOUSE FRIES (GF) £5.5

CRISPY AGRIA POTATOES (GF) £7

WOOD FIRED HISPI CABBAGE, MISO MAYO

AND CRISPY ONIONS £8

MAINS

PEA & MASCARPONE ORZO (V) £28

Garden peas, mint oil, olive crumb & 24-month aged parmesan

SEA BASS (GF) £27

Sauteed Baby courgettes, olive oil jelly, courgette puree & Greek basil

WHOLE PLAICE (GF) £32

Rose harissa & citrus butter salad or fries

LAMB RACK (GF) £34

Isle of Wight heirloom tomatoes, bacon jam, wild garlic emulsion & lamb jus

WOOD FIRED OVEN

400G IRON AGED PORK CHOP (GF) £29

Walnut pesto, gooseberry jam, Grilled Italian greens & pork jus

300G RARE BREED RIBEYE (GF) £39

House fries & salad

Peppercorn or Red wine jus

1KG COTE DE BOEUF TO SHARE (2PAX) £130

(Please allow 35 + mins to cook)

House fries, salad, wood fired Hispi cabbage, Peppercorn & Chimichurri sauce

All our meat for the Wood Oven is sourced from Aurox, who specialize in rare breeds farmed on ancient pastures. Only native plants are used on the farm to create an unhurried, enjoyable life.

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V: Vegetarian Vg: Vegan Gf: Gluten Free Av. GF / Vg Available Gluten Free / Vegan

Please advise a member of staff of any dietary requirements or allergies.

A discretionary service charge of 12.5% will be added to your bill and distributed to the team.