

• **Dinner Menu**

- Muz vermouth, Partida Creus £6
- Marinated cerignola olives..... £3.5 vg
- Scotch bonnet pork fat on toast..... £6
- Friggitelli peppers, capers, almonds..... £5 vg
- Charred sprouting broccoli, date vinegar, tahini, za'atar..... £7.6 vg
- Datterini tomatoes, pappa al pomodoro, marjoram, pecorino..... £7.8 vg
- Fried bobby beans, smoked cod's roe, chilli, dill..... £8
- Lamb breast, charred beetroot, bagna cauda..... £8.4
- Roast Delica squash, burnt leek sauce, parmesan..... £8
- Slip sole, saffron butter..... £14
- Roast aubergine, risotto al salto, stracciatella..... £17
- Mackerel, raddichio, pickled quince..... £17
- Grilled pork collar, white bean puree, friggitelli peppers..... £18.4
- Aged Hereford rump steak, anchovy & rosemary butter, chips, watercress.....£55
(for two to share)

- Chips.....£4 vg
- Oak leaf lettuce, plum vinaigrette, ricotta salata..... £4.5
- Braised escarole, chilli vinaigrette..... £4 vg
- Baked apple, chilled rice pudding, almonds..... £6.2
- Burnt hazelnut cream, roasted plums.....£6.2
- Chocolate sorbet, toasted buckwheat..... £3.8 vg
- Robiola rochetta, chutney, rye crispbread..... £6.8
- Muscat de Saint-Jean de Minervois, 2013, France (75ml)..... £6
- Banyuls, 2008, France (75ml)..... £6