

Guest drinks

**2022 Weingut Seehof trocken Reisling,
Rheinhessen, Germany 2022**
125ml 7.70 / 250ml 15.40 / **Bottle** 46.00

From brilliant young winemaker Florian Fauth Pure, floral aromas & citrus notes of ripe lemon & lime. Slaty & dry on the palate, mouth tingling acidity. 12.5%

For the table

Sourdough with olive oil and vinegar 4.00
Salted Valencian almonds 4.00
Salted Kikos 4.00
Gilda 2.00

To start

Hand-dived Orkney scallop wood roasted in the shell with sweet herbs, breadcrumbs & garlic butter 14.50
A summer salad of peaches, Sorrento tomatoes, salted Valencian almonds, goat's curd & basil 9.50
Red mullet & Atlantic prawn orzo with bottarga, parsley, garlic & lemon 10.50

Main course

Charcoal grilled aubergine caponata with fried polenta, buffalo mozzarella, pinenuts, mint & basil 21.00
Kakavia - Greek style fisherman's stew of turbot, roast tomatoes, Cornish mussels, Cyprus potatoes, agretti & wild oregano 28.00
'Tagliata' of aged ex dairy cow with Strode Valley rocket, aged Parmesan, bone marrow & triple cooked chips 28.00
A late spring salad of Romana courgette, radish, peas, market garden herbs, spelt, hazelnuts & burrata 19.00

To share

*These dishes are served family style for the whole table to share, minimum 2 people
28.00 per person*

Slow roast pork belly, lemon potatoes, braised spinach with garlic & tzatziki

or

Whole charcoal grilled line caught wild seabass, tzatziki, Greek salad & triple cooked chips

or

16hr whole roast lamb shoulder with ancient grain tabbouleh, seasoned yoghurt, harissa, walnut butter & house pickles

Sides

Strode Valley mixed leaf with Cabernet Sauvignon vinaigrette & parmesan dressing 5.00
Lemon roast potatoes 5.00

*Our dishes contain allergens - for more information please speak to a member of staff. Please note our kitchen is not suitable for coeliacs.
A discretionary, 12.5% service charge is added to your bill.*