

For the table

Sourdough focaccia with early harvest olive oil	4.50
Cortijo olives	4.00
Salted Valencian almonds	4.50
House gilda	3.50

Starter

Devon scallops wood roast in the half shell with fino sherry, garlic butter & sweet herbs	14.50
Pan fried wild duck breast with fava, Metaxa onions & Muscat grapes	9.50
Porcini mushroom risotto with 36-month aged Parmesan, chives & an egg yolk	11.50
A salad of blood peach, Isle of Wight tomatoes, goat's curd, salted almonds & basil	11.50
Roast milk-fed lamb sweetbreads with runner beans & salsa verde	12.50

Main course

An early autumn salad of Cox apple, beetroot, buffalo mozzarella, farro, Strode Valley herbs, hazelnuts & Pedro Ximenez vinegar	22.00
Wood roast shellfish 'saganaki' of hake, wild Atlantic prawns, mussels & braised squid with tomatoes cooked in ouzo & feta	28.00
Charcoal grilled Nempnett Pastures chicken with roast courgettes, skordalia, avgolemono sauce, gordal olives & preserved lemon	29.00
Wood roast venison with creamed corn, yellow legged chanterelles, charred radicchio & morcilla de Burgos	29.00
Ricotta cavatelli with San Marzano tomatoes, burrata, pangritatta & Pecorino Romana	25.00
Whole charcoal grilled brill with olorosso sherry sauce, Coco de Pampiol beans, Scottish chantarelles & spinach	29.00

Sides

*A discretionary, 12.5% service charge is added to your bill.
Our dishes contain allergens, please ask a member of staff for more details.*

Charcoal grilled hispi cabbage with walnut butter & tahini sauce	6.00
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