

For the table

Angel bakery sourdough	4.50
Salted almonds	3.50
Cortijo olives	3.00

Starter

Stone baked sourdough flatbread with St. Ives Bay crab with an apple, fennel & cucumber salad	12.50
Devon scallops wood roasted on the half shell with fino, garlic butter & sweet herbs	16.50
Gazpacho with chopped salad – add Jamon Serrano Gran Reserva (<i>optional</i>)	8.00/10.50
Ricotta cavatelli with broad beans, peas, garlic shoots & Pecorino	11.00
A summer salad of Romana courgette, Wye Valley asparagus, butterbeans & salted almonds	12.00
Charcoal grilled octopus with taramasalata, house pickled cucumber & ladolemono	13.00

Main course

Gemista – Greek style roast vegetables stuffed with rice & pine nuts with whipped mizithra	25.00
Barrel-aged feta saganaki with sesame seeds, ember roast beetroot, slow cooked beetroot leaf borani & Aleppo chilli, fennel & oregano honey	26.00
Whole Megrim sole on the bone with borlotti beans, mussels, agretti & kakavia sauce	32.00
Cornish Blue lobster tagliatelle with lobster butter sauce, Datterini tomatoes, pangrittata & chives	34.00
Wood fired lamb loin with summer tabbouleh, walnut skordalia & Wye valley asparagus	30.00
Charcoal grilled Iberico pork chop with tzatziki, Isle of Wight tomatoes, red onion & oregano fries	29.00

To share

Charcoal grilled ½ Stream farm chicken with strode valley mixed leaf, aged parmesan, chicken fat croutons & fries	55.00
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Sides

Patatas bravas with aioli	6.00
Strode Valley mixed leaves with summer herb dressing	6.00
Charred hispi cabbage with tahini & walnut butter	6.00

Our dishes contain allergens, please speak to a member of staff to discuss alternatives

A discretionary, 12.5% service charge is added to your bill.