

## For the table

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|--------------------------|------|
| Sourdough with olive oil | 4.00 |
| Salted almonds           | 3.50 |
| Cortijo olives           | 3.00 |

## Starter

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|------------------------------------------------------------------------------------------------|-------|
| Devon scallops wood roasted in the shell with fino sherry, garlic butter, sweet herbs & lemon  | 16.50 |
| New season porcini mushrooms with brown butter, Spenwood & an egg yolk                         | 13.50 |
| A late summer salad of Isle of Wight tomatoes, blood peach, goats curd, salted almonds & basil | 12.50 |
| Stone baked sourdough flatbread with roast figs, feta, Aleppo chilli honey & pinenuts          | 12.50 |
| Yiouvarlakia avgolemono – Greek style meatballs in dill & lemon sauce                          | 14.00 |
| Octopus slow cooked in spiced tomato 'kokkinisto' on grilled sourdough with ricotta salata     | 13.50 |

## Main course

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| Delica pumpkin mezzaluna with stracciatella & walnut butter                                                         | 26.00 |
| Hortopita - Rainbow chard, walnut & mizithra cheese filo pie with slow cooked late summer vegetables                | 28.00 |
| Devon crab tagliatelle with San Marzano tomatoes, pangrattato, brown crab butter & chives                           | 32.00 |
| Wood roast Grove Game venison loin with creamed corn, oloroso sauce, roast little gem & Scottish chanterelles       | 34.00 |
| Charcoal grilled Cornish mackerel with black chickpeas, chermoula, spinach & yoghurt                                | 29.00 |
| Wood roast peppers stuffed with slow cooked lamb shoulder & apricot freekeh, a lamb souvlaki, tzatziki & pistachios | 32.00 |

## Sides

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|------------------------------------------------------------------------|------|
| Charcoal grilled purple sprouting broccoli with tahini & walnut butter | 6.00 |
| Patatas Bravas with aioli                                              | 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.*