

Charcuterie selection 8 pp
Vegetarian Antipasti 7 pp

Gaspacho amuse bouche 2.5
Olives 4

Follador Francesco, Prosecco di Valdobbiadene Dry DOCG, Veneto Italy NV (125ml)

8

Cherry vine tomato gazpacho, confit tomato and basil (GF) (Ve) (served chilled) 7.5
El Camaron, Albarino Rias Baixas, Spain, 2022 (125ml/175ml) 8/9

Octopus carpaccio, shaved fennel, crispy lilliput cappers (GF) 9
Vino Bianco Frizzante 'Col Fondo', Az Ag. Follador Francesco, Veneto, Italy NV (125ml) (cloudy) 8

Steamed Menai mussels, Nduja and crusty bread (GF*) 8.5
Domaine de la Rouletière, Vouvray Demi-Sec, 'Les Argiles', Loire, France 2020 (125/175ml) 8/9.5

Rabbit ragu, picchiatelli and parmesan 8/15
Bonacchi, Chianti Riserva, Tuscany, Italy 2017 (125/175ml) 8/9.5

Jackfruit ragu, picchiatelli and parmesan 8/15
Bonacchi, Chianti Riserva, Tuscany, Italy 2017 (125/175ml) 8/9.5

Grilled ox heart skewers, preserved wild garlic mayonnaise (served pink) two 8.5
three 11.5
Andeluna, Malbec, Valle de Uco, Mendoza, Argentina 2021(125/175ml) 8/9.5

32 day dry-aged Red Hereford beef, roasted vine cherry tomatoes, fries. (Upgrade to truffle fries for £1.50)
A choice of garlic butter or red wine jus (GF)

8oz Bistro rump steak 22 10oz Rib-eye steak 32
Tandem, Ars Nova, Valle de Yerri, Navarra, Spain 2016 (175ml) 9.5

Venison saddle, potato terrine, venison farci, blackberries and juniper jus (GF) 30
Vina Ventolera, 'Litoral' Pinot Noir, Leyda valley, Chile 2019 (175ml) 9

Cheshire pork chop, apple cider glaze, cauliflower leaf kimchi (served pink) (GF) 22
Cantine Tramin, Gewurztraminer, Alto-Adige, Sudtiro, Italy 2021 (175ml) 9.5

Confit chicken thigh, grilled polenta, basil pesto, charred corn and chantenay carrots (GF) 20
Terre Grosse, Manzoni Bianco, Veneto, Italy 2018 (175 ml) 9

Braised baby gem, grilled polenta, basil pesto, charred corn, and pickled baby onion (Ve)(GF)17
Terre Grosse, Manzoni Bianco, Veneto, Italy 2018 (175 ml) 9

Guineafowl and wild mushroom pie, cauliflower puree and tender stem broccoli 20
San Silvestro, Nebbiolo d'Alba, Piedmont, Italy 2020 (175ml) 10

Torched Hake fillet, braised butterbeans, cavolo nero and anchovy butter (GF) 20
Ondarre, White Rioja 'Valdebarron Blanco', Spain 2020 (175ml) 9

Steamed turbot fillet, turnip cake, kale and seaweed broth (GF) 24
Terre Grosse, 'Bramato', Veneto. Italy 2020 (175ml) (orange wine) 9.5

Fries (Ve) 4.5 Tender stem broccoli (Ve) 5
Truffle oil and parmesan fries 5.5 Cauliflower cheese 6

A discretionary 10% service charge will be added onto your bill. Please let us know if you have any allergy or dietary requirement.