

Charcuterie selection 8.5 pp**Olives 4****Vegetarian Antipasti 7.5 pp***Follador Francesco, Prosecco di Valdobbiadene Brut D.O.C.G., Veneto Italy NV (125ml)*

8

Roasted crown prince pumpkin velouté, smoked aubergine (GF) (Ve)

7.5

Mattias Riccitelli, 'The apple doesn't fall far from the tree' Torrontes, Mendoza, Argentina 2022 (125ml/175ml) 8.5/10**Tuna crudo, textures of wild mushroom, squid ink crackers and nasturtiums (GF)**

10

Este, Vinho Verde Rose, Portugal 2022 (125ml/175ml) 7/8**Steamed Scottish 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**Traditional Carbonara, winter Tuscan truffle and parmesan**

11/19

Fruitiere Vinicole d'Arbois Cremant du Jura Brut 'Yellow Label', Jura, France NV 10**barbecued miso glazed celeriac, walnut ketchup, pickled apple and cime di rapa (ve) (GF)**

8

Cellar Alimara, Terra Alta, Estrella de batea, Spain 2021 8/9**Grilled ox heart skewers, preserved lovage mayonnaise (served pink)**

two

8.5

three

11.5

Man meets mountain, Malbec, Mendoza, Argentina 2022 (125/175ml) 8/9.5**32 day dry-aged Red Hereford beef, caramelised Roscoff onion, fries. (Upgrade to truffle fries for £1.50)****A choice of garlic butter or red wine jus (GF)****8oz Bistro rump steak 24****10oz Rib-eye steak**

34

Quinta da Lapa 'Nana' Reserva Tinto, Tejo, Portugal 2017 (175ml) 10.5**Confit duck leg, smoked bacon braised lentils, walnut ketchup, and red cabbage jam (GF)**

26

Cave Les Coteaux Du Rhone, Arbouse Cotes du Rhone villages massif d'Uchaux, France 2020 10.5**Iberian Secreto pork, romesco sauce, barbequed purple kale and onions (served pink) (GF)**

26

Bodegas Krontiras, Solar del Alma Reserva, Petit Verdot, Mendoza, Argentina 2018 12.5**Roasted Lamb rack for two, maple glazed carrots, mash potato and lamb jus (GF)**

56

Cantina Della Vernaccia, Cannonau di Sardegna DOC Maimone, Sardinia, Italy 2021 11**Hen of the woods mushroom, turnip cake, black garlic, kale, and seaweed broth (Ve)(GF)**

19

Voce de Author, Rioja, Spain 2001 (175 ml) 11.5**Venison and wild mushroom pie, parsnip puree and tender stem broccoli**

20

Château Jamard Belcour, Lussac Saint-Émilion, Bourdeaux, France 2018 12**Torched Cod fillet, braised butterbeans, cavolo nero and anchovy butter (GF)**

20

Ondarre, White Rioja 'Valdebarron Blanco', Spain 2020 (175ml) 9**Steamed sea trout, cime de rapa, pickled celeriac and apple, celeriac dashi (GF)**

24

Borgo Leo, Cataratto, Sicily, Italy 11*Fries (Ve)*

5

Tendersteam broccoli (Ve)

5

Truffle oil and parmesan fries

6

Cauliflower cheese

6

Mash potato

5

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