

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

8

**Seabream crudo, rhubarb and blood orange dressing, pickled mooli and coriander (GF) 9.5***The Wine Portfolio V, Sauvignon Blanc, Marlborough, New Zealand 2021 (125ml/175ml)*

8/9

**Steamed Scottish mussels, Nduja and crusty bread (GF\*) 8.5***Les Coteaux Tufires, Vouvray Demi-Sec', Loire, France 2021 (125/175ml)*

8/9.5

**Crab and Crayfish Tortelloni, lobster sauce and sea herbs 10***Terre Grosse, Due Albe Sauvignon blanc-Chardonnay, Veneto, Italy 2021*

7.5/8.5

**Barbecued miso glazed celeriac, walnut ketchup, pickled apple and purple kale (ve) (GF) 8***Cellar Alimara, Terra Alta, Estrella de batea, Spain 2021*

7.5/8.5

**Chicken yakitori, with chicken fat mayonnaise (GF) 9***Terre Grosse, Raboso, Veneto, Italy 2019*

7.5/8

**Pea and wild garlic soup  
with ham hock ballotine (GF) 7.5***Bardos, Verdejo, Rueda, Portugal 2022(125ml/175ml)***Pea and wild garlic soup  
with 'bacon crumb' and onion petals (GF)(Ve) 7.5**

8/9

**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 Pluma 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

**Lamb Rump, asparagus, goats curd, smoked jersey royals, and onion granola (GF) 34***Cantina Della Vernaccia, Cannonau di Sardegna DOC Maimone, Sardinia, Italy 2021*

11

**Carrot and seaweed roulade, carrot ragu, peas with chervil and wild garlic velouté (GF)(Ve) 20***Aloe Tree, Chenin Blanc, Wester Cape, South Africa 2021 (175ml)*

10

**Chicken and ham hock Pie, caramelized cauliflower puree and tender stem broccoli 20***Maggio family vineyards, Chardonnay, Lodi, California 2021 (175ml)*

10

**Stone bass, braised baby gem, anchovy crumbs, broccoli leaf puree and ponzu tomatoes 24***Cantine Gulino, Fania Fiano-Insolia, Sicily, Italy 2021 (175ml)*

9.5

**Steamed sea trout, cime de rapa, pickled celeriac and apple, celeriac dashi (GF) 24***Borgo Leo, Cataratto, Sicily, Italy 2022 (175ml)*

11

*Fries (Ve)(GF)*

5

*Tender stem broccoli (Ve)(GF)*

5

*Truffle oil and parmesan fries (GF)*

6

*Cauliflower cheese*

6

*Cesar salad (GF)*

6

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