

Snacks

Carlingford oyster, lardo di Colonnata, finger lime £10
Duck liver parfait, Moroccan spices, cherry chutney £11
Memory of a bruschetta £10
Selection of Artisanal bread, Senia olive oil £6.5

To start

Romana artichoke, tomato dashi, aged pecorino
Cured Corsican seabass crudo, spicy nduja, watermelon dressing
Crispy and glazed Jumbo quail, fermented apricot, black garlic
Dorset crab raviolo, charred fennel, beurre blanc (£10 Supplement)

Mains

Italian courgette escabeche, pickled girolle, plankton, watercress
Grey mullet, meuniere, broad beans, samphire
Suffolk Crackling Porchetta, Rosemary Jus

Or

Grass fed Hereford beef sirloin, Hermitage jus, smoked bone marrow (£15 supplement)
Served with Duck fat roasted potato, Yorkshire pudding, Tropea onion

Sides

Smoked Charlotte potato, summer truffle £12
Datterino tomato “salad” £12

Puddings

Apple tart tatin, Calvados caramel, Normandie Crème fraîche
Pineapple “Martini”, lemon verbena, Madagascar vanilla
Baba au tiramisu - ideal to share between two (£12 supplement)
Our farmhouse cheese, house chutney, celery, crackers (£15 supplement)

2 courses for £49pp

3 courses for £55pp