

To Share

Rosemary & oregano fougasse bread, olive tapenade 8.25 (V, VGO)

Nocellara olives 6.50 (V, GF, VG, DF)

Whipped cod's roe, trout caviar, lemon oil and sourdough 14 (GFO)

Jamón serrano, smoked paprika almonds, charred peach and fennel seed grissini 14 (NFO, GFO, DF)

Starters

Twice-baked Comté cheese soufflé, wilted spinach, Perry cream, Lyonnaise onions 14 (V)

Beetroot, goat's cheese, blackberries, hazelnuts, smoked crème fraîche 13.50 (V)(NFO)(VGO)(GF)

Confit chicken terrine, apricots, tarragon mayo, brioche 16 (GFO)(DFO)

Braised octopus, chorizo, butter beans, fennel, samphire, saffron aioli 17 (SF)(GF)(DF)

Cornish plaice, roasted red onion, radish & pomegranate salad, romesco 13.50 (NFO)(GFO)

Mains

Chicken breast, Pommes Anna, runner beans, gremolata, lemon jus 29 (GF)

Chalk stream trout, golden beetroot, radish, pancetta, herb yoghurt dressing 29 (GF)(DFO)

Aubrey's dry-aged 8oz fillet, chips, beef tomato, confit garlic, parsley & anchovy butter 42 (GF)(DFO)

Ricotta gnudi, heritage tomatoes, courgette, Kalamata olives, Parmesan crisp 27 (V)

Monkfish, vadouvan, fondant potato, golden raisins, pine nuts, shrimps, coconut 38 (GF)(DFO)(SF)

Desserts

Goat's milk panna cotta, cherry compote, cherry sherbet doughnuts 11 (GFO)

Dark chocolate & crème fraîche sponge, blackberry & white chocolate namelaka 11 (V)

Raspberry iced parfait, Turkish delight, lemon & rosemary meringue, vanilla crème anglaise 11 (V)(GF)

Apricot soufflé, stem ginger ice cream, almond crème anglaise 14 (V)(GF)

Edie's cheese selection 13 (GFO)(V)

(GF) Gluten Free (GFO) Gluten Free Option (V) Vegetarian (VG) Vegan (VGO) Vegan Option (SF) Shellfish (N) Nuts
(NFO) Nut-Free Option (S) Sesame (DF) Dairy Free (DFO) Dairy Free Option

Vegan options are available; please provide 24 hours' notice.