

To Share

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

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

Wild mushroom pâté, toasted sourdough 14 (GFO)

Jamón serrano, smoked paprika almonds, black figs, fennel seed grissini 14 (NFO, GFO, DF)

Starters

Twice-baked goats cheese soufflé, wilted spinach, summer squash, hazelnuts 14 (V)(NFO)

Vegetable bhajis, pickled orange, roasted cashew butter 13.50 (V)(NFO)(VG)(GF)(DF)

Quail schnitzel, black truffle & rosemary polenta, golden raisins, capers, brown butter 16

Disco scallops, Clonakilty black pudding, pea purée, kohlrabi, green apple 17 (SF)(GF)

Sardines, cherry tomato & Lyonnaise onion tart, salsa verde 13.50 (GFO)

Mains

Chicken breast, charred corn, girolles, tarragon, creamy mash 29 (GF)

Hake, summer vegetable pistou, orzo, mussels 29 (GFO)(DFO)(SF)(SFO)

Aubrey's dry-aged 8 oz fillet, chips, baby gem Caesar, parmesan butter 42 (GF)(DFO)

Lincolnshire Poacher, leek & potato pithivier, Tenderstem broccoli, sage butter sauce 27 (V)

John Dory, celeriac, sea beet, burnt apple ketchup, green apple, Cornish crab 40 (GF)(DFO)(SF)(SFO)

Desserts

Ruth Rogers' dark chocolate nemesis, coffee sponge, malted mascarpone 11 (GFO)

Passion fruit tart, mango sorbet, toasted coconut & oat crumble meringue 11 (V)

Iced peanut butter parfait, raspberry jelly, raspberry sorbet, peanut tuile 11 (V)(GF)(N)

Blackcurrant soufflé, lemon curd ice cream, vanilla 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.