



TO START

- Sourdough Bread** 3
from the old post office bakery, whipped butter
- Runner Beans** 5
smoked mussels, remoulade
- New Potatoes** 5
chimichurri, gorgonzola ...add wiltshire beef heart – 4

VEG

- Spring Vegetables** 7
cucumber, turnip, radish, sesame
- Imbhams Farm Cornbread** 7.5
english peas, charred onion, mint
- Asparagus** 9
feta, horseradish, cashews

FISH

- Market Fish Ceviche** 8.5
rhubarb, scotch bonnet, broad beans
- Barbequed Monkfish** 12
kombu, sea herbs

MEAT

- Pig Cheek** 11
sourdough onion rings, bloody mary hot sauce
- Grilled Spring Lamb** 15
strawberry relish, fennel

SWEET

- Banana & Miso** 6
chocolate tofu, banana custard, miso jam



COCKTAILS

Elderflower Bellini refreshing spritz to kick things off prosecco, elderflower, mint shrub	8.5
Raspberry Bang Bang party-starting tongue tingler rum, basil, chilli	8.5
Boston Sour so fresh and so green rye, lemon, sorrel	8.5
Negroni Blanco aged in-house with fresh herbs grapefruit, sage, gin, lillet blanc, suze	8.5
Spirit + Mixer 50ml gin, rye, vodka, rum, tequila	8.5

BEER & SOFT DRINKS

Soft Drinks coke, diet coke, limonata, sparkling water	3.5 5
40ft "Larger" Lager smooth & malty, 4.8% 40ft Brewery	5
Smoke & Salt Session Pale Ale citrusy notes, 4.1% Friendship Adventure	5.5

RED WINE

125ml | Bottle

La Bonne Franquette 2016 cabernet franc, merlot Gascogne, France	6.5 23
De Combel-La-Serre 2016 malbec Cahors, France	8.5 30

WHITE WINE & PROSECCO

Pas D'Histoires 2016 marsanne, roussanne, viognier Languedoc-Rousillon, France	6.5 23
Eschenhof Holzer 2016 gruner veltliner Wagram, Austria	8.5 29
Ca' Di Rajo non-vintage prosecco from glera grapes Veneto, Italy	8.5 32



SEASONAL MENU

We love the simplicity of seasonal and local ingredients. These aspects motivate us as well as bringing in other global flavours, ingredients, and cuisines. Spring's bounty brings greens, sweet baby roots and a bouquet of flora to our sun-kissed offering. An early flourish of Summer warmth will be bringing British produce in even earlier.

Sourdough Bread | whipped butter

Runner Beans | smoked mussels, remoulade

Market Fish Ceviche | outdoor rhubarb, broad beans

New Potatoes & Beef Heart | chimichurri, gorgonzola

Spring Vegetables | cucumber, turnip & radish

Pig Cheek | sourdough onion-rings, bloody mary hot sauce

Banana & Miso | chocolate tofu, banana custard

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The menu changes frequently because we love searching for new flavour combinations to make our & your taste-buds dance with delight. If you enjoyed your dinner, we'd love to hear from you so do leave us a review on Google or TripAdvisor or come up to the kitchen to say hi!

Aaron and Remi

Please do let your server know of any allergies or dietary requirements in the group
A discretionary service charge of 12.5% will be added to your bill at the end of the meal