



DINNER | august, twenty twenty-two

Unlimited Filtered Water 1pp

We serve unlimited filtered still and sparkling water by Belu at £1 per guest, with £0.5 going to Belu, a social enterprise who gives 100% of its profit to WaterAid to transform lives worldwide with clean water.

Six-Course Sharing Menu | 50pp
Pescetarian Option | 50pp
Plant Option | 45pp
Wine Pairing | 38pp

We make everything we can ourselves where possible otherwise we source responsibly from small suppliers.

Our sharing menus are to be taken by the whole table, with dishes chosen by the chef.

Make sure you try our bread. It's all made in house along with a selection of pastries which we serve daily between 8am and 4pm.

Bread & Butter	homemade selection with whipped butter	3
Ricotta & Kale Dip	crispy kale, sourdough cracker	6
Grilled Corn	miso-corn dip	6
Cauliflower Nuggets	aioli, smoked chilli salt	6
Choux Buns	roasted yeast, relish	6
Rose Veal Kofte	labneh, radish, sumac	7.5
English Heirloom Tomatoes	smoked almonds, elderflower, smoked egg yolk	13
Roasted Courgettes	grilled chickpeas, baba ghanoush, pickled onions	15
Chalkstream Trout	fennel, kimchi, dried tomatoes	15
Cacklebean Pappardelle	smoked oat cream, truffle 'pesto'	23
Dayboat Fish from Cornwall	gooseberry salsa, white wine sauce	32
12-hour Smoked Pork	house rub, apple-seaweed jam, green goddess	25
Highland Wagyu Rump	friggitelli peppers, capsicum mostarda	32
Crispy Potatoes	chimichurri, blue cheese	7.5
English Plums	hazelnut frangipane	8
Peach & Hops	hops sorbet, soured cream	8
Smoke & Salt Cookbook	pick one up for yourself or as a gift	16
Buy a Chef a Beer!	only if they deserve it!	3.5

A discretionary service charge of 12.5% will be added to your bill at the end of the meal

Feedback is always welcome and if you have any please don't hesitate to share this with your server
Please do remember to let your server know of any allergies or dietary requirements in the group
Game dishes, if served, may contain shot