

LUNCH MENU

SATURDAY 18TH MAY

12-5 PM

Olives 5

Salted almonds 5

Beer pickles, dill 6

Padron peppers 9

Garlic & chilli bread, labneh 9

Montanara, tomato, pulled pork, scamorza & chilli 16

Norfolk asparagus, nettles, goats' cheese & walnuts 16

Whole sardines, aioli, datterini tomato, olives & capers 14/28

Crumbed lamb, confit onion, garlic & hazelnuts 15

Baked polenta, burrata, aubergine, olives, rocket & basil 26

Skate, cucumber, samphire, chives & beurre blanc 25

Tamworth pork, peperonata, cavolo nero & salsa verde 29

Dexter beef, fried potatoes, hispi cabbage & horseradish 72 (for 2)

Fried potatoes 7

Cavolo Nero 7

Leaf salad, radish & buttermilk 7

Chocolate fondant, salted caramel, coffee ice cream & pecans 11

Honey cake, strawberries, mascarpone & amaretti 10

Chocolate & Amarena cherry ice cream 8

Strawberry sorbet 8

Cheese 14

We are now a cashless restaurant and are accepting card payments only. We apply a 1 hour 45 minute turn time to all tables. If you think you will need longer, please ask a member of staff and we will try to accommodate where possible. Please let us know if you have any food allergies or special dietary requirement.