

DINNER MENU

WEDNESDAY 24TH APRIL

5-10PM

Olives 5

Salted almonds 5

Padron peppers 9

Norfolk asparagus, garlic butter & gremolata 15

Coriander & chilli bread, labneh 9

Montanara, wild garlic, artichokes & goats' cheese 16

Asparagus & wild garlic soup, parmesan & crème fraiche 10

Rare tuna, red pepper, olives, aioli & basil 18

Crumbed lamb, Tropea onion, salsa verde & watercress 14

King oyster mushrooms, lentils, ricotta, rocket & hazelnuts 26

Whole wild Gilt head bream, fennel, samphire, oregano & bottarga 28

Gloucester Old Spot pork, chorizo, chickpeas & kale 28

Dexter T-bone, fried potatoes, purple sprouting broccoli & horseradish 115 (for 2/3)

Fried potatoes 7

Kale 7

Leaf salad 7

Chocolate & amaretto terrine, caramel, coffee, cocoa nibs 11

Ginger cake, butterscotch & pecan praline parfait 10

Chocolate & Amarena cherry ice cream 8

Apricot 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.