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APÉRITIF

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Persephona  
Blood Orange, Pomegranate, Prosecco  
7.5

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MIXED

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Last Thyme  
Gin, Fino Sherry, Thyme &  
Grapefruit  
10

Brunch  
4th March

Olives, Orange & Fennel  
4.5

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Calçots, Artichoke Gribiche, Toasted Seed 7.2

Cured Sea Trout, Burnt Cucumber, Buttermilk, Monk's Beard 8.4

Quail, Blood Orange, Black Walnut, Cavolo Nero 9.2

Burrata, Rhubarb, Chicoria, Rye 9.8

Old Spot Terrine, Prune Mustard, Sourdough 8.2

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Romanesco, Black Lentils, Curry, Almond 14.2

Gurnard, Clams, Leek, Mustard 16.6

Tamworth Pork, Fennel & Potato Cake 18.6

Plaice, Prawns, Samphire, Capers, Lemon 17.8

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TO SHARE

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Swaledale Lamb, Salsify, Purple Sprouting Broccoli, Wild Garlic 42

Belted Galloway, Bearnaise 60

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Hispi Cabbage & Mustard Butter 4

Ratte Potatoes & Fine Herbs 5    Bitter Leaves 4

Burrata & Black Garlic Aligot 7

PLEASE NOTIFY YOUR WAITER OF ANY ALLERGIES OR DIETARY REQUIREMENTS