



APÉRITIF

Phine Line

Pine, Sherry, Sage, Lemon, Quinin

10

MIXED

Brunswick Martini

Monkey 47 Gin, Fino, Maraschino

12

10th January

Olives,
Orange & Fennel

4

House Bread
& Butter

3

Spianata
Salami

6

Cumbrae Oyster, Pickled Lemon, Lovage 3.2 Each
Heritage Potatoes, Hen-of-the-wood, Pickled Tomato 7.5

Cured Salmon, Cultured Cream, Roe 8.3

BBQ Quail, Fig, Pistachio 9.4

Purple Broccoli, Stracciatella, Smoked Almond 9.5

Spikey Artichoke, Leek & Kale Vinaigrette, Chanterelles 14.5

Sea Bass, Cauliflower, Curry Leaves 16.9

Cod, Squid Ink Bolognese, Monk's Beard 15.7

Venison Leg, Celeriac Fondant, Salsa Verde 17.7

Duck Breast, Cassoulet Beans, Green Olives 18

Jerusalem Artichokes 5 Mustard Greens 5

Blood Orange & Bitter Leaf Salad 4

Comté Aligot 6

PLEASE NOTIFY YOUR WAITER OF ANY ALLERGIES OR DIETARY REQUIREMENTS