





SAMPLE REDUCED À LA CARTE MENU £75

For lunch & dinner for 8-12 guests

Menu is updated daily, price is per person

Shared Snacks - all served

Pickles & Ferment
Olives, Orange, Garlic & Thyme
Devilled Eggs, Trout Roe, Black Sesame
Grilled Potato Bread, Green Garlic Butter

Shared Starters - all served

Ember-Roasted Golden Beetroot, Figs, Tahini & Mint Raw Dexter Beef, Smoked Bone Marrow & Crispy Shallot Chalkstream Trout Crudo, Kohlrabi, Pomelo & Buttermilk Charred Cabbage, Stracciatella, Seabuckthorn & Coriander

Individual Main - select when seated

Option 1: Brixham Skate, Suya Butter, Grapefruit, Brown Shrimp Option 2: Grilled Cauliflower, Raisins, Capers & Maracona Almond Option 3: Tamworth Pork Chop, Yorkshire Rhubarb & Castelfranco

Shared Sides - all served

Fries Green Salad

Individual Pudding - select when seated

Option 1: Cru Virunga Chocolate, Olive Oil, Sea Salt Option 2: Guinness & Hazelnut Cake, Malt Ice Cream Option 3: Coconut Sorbet, Blood Orange Granita



