



March 2023

All in £40pp

(min 2 people)

For info on our 'Small-in', please ask a member of staff

Pickles / Ferments

Smoked Cerignola olives

Focaccia, confit garlic

Baked cashew cream, spinach

Iberiko winter tomatoes, karashi sumiso

Parpadelle, miso and sorrel butter

Sable carrots, shio koji, kelp glaze

Calcot tempura, wild garlic

Steamed brioche buns, fermented mushrooms, chilli sauce

Grilled asparagus, yuzu and truffle dressing

Recommended this week with:

Sparkling: Nous Sommes Libres Pet Nat £60.00 / White: Malvasia Dva Duby £58.00 / Red: C'an Verdura £50.00

Afters

Almond cake, poached rhubarb	£6.50
Dessert Wines & Digestifs	
Douce Providence, Clos du Gravillas, Languedoc, France, Muscat	£5.75
La cosa, Bodegas Alfredo Maestro, Old Castile, Spain, Moscatel	£6.25
Utopia, Patience Ice Cider, Bohemian Highlands, Czech Republic	£9.00
Housemade lemon & chilli-cello	£4.50

If you have any allergies please speak to a member of staff

A discretionary service charge of 12.5% is added to each bill