Menu

Appetizers

Marinated olives {VE} 4

Sourdough, nesturgen pesto, cultured butter {V} 7

Starters

Isle of Wight cured tomato, nasturtium pesto, pickled shallots, rye {VE} 8

Cured Mackerel, compressed cucumber, dill, apple granita 9

Wood pigeon breast, rhubarb, pumpkin granola, Swiss chard 9

Pork belly, salt and pepper squid, black garlic, pickled daikon radish 9

Salt baked beetroot, Ragstone goats’ cheese, pickled walnut {V} 8

Mains

Salt aged Ribeye, brown crab mayonnaise, confit potato, sea herbs, pickled cockles 28

Cornfed chicken supreme, pickled butternut squash, lentil dahl, wet garlic 18

Halibut, mussel, artichoke, lemon verbena, pine nuts, chorizo, cannellini beans 24

Lamb rump, aubergine, tzatziki, alliums, buckwheat 23

Custard tart, broad beans, spinach, jersey royal potatoes, Tunworth cream {V} 16

Harissa roasted cauliflower, chickpeas, tahini, freekeh {VE} 17

Sides

Watermelon, capers, feta 4

Cumbrian air-dried ham, peach, mozzarella 6

Purple sprouting broccoli 4

Hand cut chips 4

Artichokes, creamed spinach 4

Please turn over for allergen information