

Fresh tomato, lovage & blackcurrant leaf oil	6
Dragee Pecans	6.50
Herb focaccia with olive oil & balsamic	6.50
Grilled leeks, sauce vierge & dukka	15
Grilled beetroot, pine nut & harissa hummus	16
Avocado, lime, fresh wasabi & calamansi ponzu	17.50
Roscoff onion tart tatin, walnut, chive & truffle	18
Smoked squash, brassica, white miso & pumpkin seed	29
BBQ hen of the woods, duxelle, Jerusalem artichoke, black garlic & mushroom sauce	29
Hand-cut chips	6.50
Green salad	7
Mixed cabbage with white miso dressing & sesame	8
Confit potatoes with garlic oil & chive	8
Rhubarb sorbet	4
Orange & olive oil cake with poached clementine	12

If you have any allergies or intolerances please inform a member of the team before ordering

Please note a discretionary 10% service charge will be added to your bill