

Snacks

Bread and butter (vegetarian)
Half a dozen oysters
Arancini (vegetarian)
Marinated olives (plant based)
Fried friggiteLLi peppers, sea salt and lemon (plant based)
Smoked salmon, hash browns and herbed cremé fraîche
Cheeses from Neal's Yard Dairy

Starters

Ox cheek croquettes, anchovy mayonnaise and pickled radishes
Roast carrots, sumac, honey and Berkswell (vegetarian)
Spiced aubergines, coconut yoghurt and toasted buckwheat (plant based)
Tomatoes, capers and raisin vinaigrette (plant based)
Wild garlic and potato soup, crème fraîche (plant based)
Artichoke fritters and mayonnaise (vegetarian)
Yorkshire ham and celeriac remoulade

Mains

Twice-baked cheese soufflé, creamed leeks and mustard (vegetarian)
Roast delicata squash, mushrooms, fregola and persillade (plant based)
Pappardelle, greens, ricotta (vegetarian)
Cod, white beans, puntarelle and anchovy dressing
Halibut, spinach, mussels and Café de Paris butter
Slow roast Tamworth pork shoulder, harissa, chickpeas, fennel and wild garlic
Bollito misto of chicken, cotechino, salt beef and salsa verde

Sharing

Chicken, leek and bacon pie, for 2
Slow cooked lamb and gratin dauphinois, for 2
Whole roast sea bass, chips and tartar sauce, for 2
Wing rib of beef, chips, watercress and peppercorn sauce, for 2 or 3

Sides

Chips (plant based) (plant based)
Salad (plant based)
Greens (vegetarian)
New potatoes (vegetarian)