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 créme 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 delica 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)

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients.