



Our 3 AA Rosettes reflect  
a commitment to quality,  
not formality

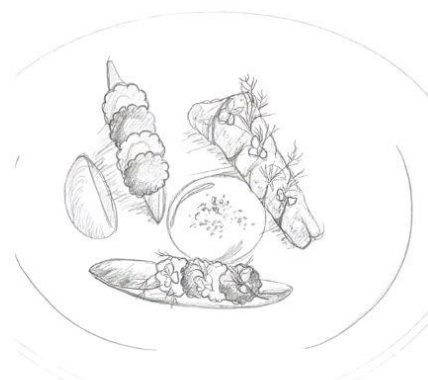
## TO BEGIN

Gordial Olives	4
Lindley Toast   Cider Vinegar   Black Apple   Old Winchester	3
Whitby Crab   Alphonso Mango   Yuzu   Radish	4
Virtuous Ale Sourdough   Cultured Butter   Pork Fat & Scratchings	3
Smoked Coppa Ham from our friends at Porcus	8
Mackerel   White Beetroot   Horseradish   Blackcurrant	13
Burrata   Nectarine   Tarragon   Almond	12
Raw Retired Dairy Cow   Oyster Tempura   Cucumber   XO	14



## TO SETTLE IN

Yorkshire Duck   Damson   Lemon Thyme   Moorland Honey	30
Monkfish   Shrimp   Romanesco   Salt Lemon   Brown Butter	26
Cull Yow   Breast   Red Pepper   Smoked Aubergine   Chimichurri	28
Native Lobster   Carrot   Pomelo   Bronze Fennel	30
Kalkaber Dumplings   Chanterelles   Leek   Woodland Broth	24
Hispi Cabbage   Miso Butter   Lacto Garlic	6
Potato Hash Browns   Nduja Tomato Relish	6

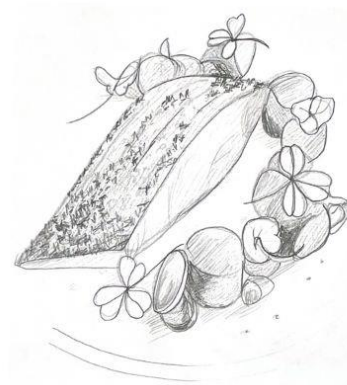


## CHEESE

Artisan Cheeses from The Courtyard Dairy   Crisp Breads & Preserves (4pc)	15
	(7pc) 20

## FROM THE PASTRY

Meadowsweet Ice Cream   Preserved Cherries   Pistachio	7
Manjari Chocolate Tear & Share   Hazel Praline   Salted Caramel	14
Caramelised Apple   Maple Sponge   Pecan   Custard	10
Raspberry   Lemon Verbena   Yoghurt   Meringue	10



## FOR AFTERS

Nespresso Coffee	4
Tonka Bean Fudge   Tiramisu Macaron   Gooseberry & Elderflower Jelly	1 (ea)

This menu is made to be enjoyed your way, whether you're here for a few small plate & a glass of something chilled, or to settle in for a longer journey through the season. The kitchen will pace & present everything with care, as a thoughtfully composed flow of dishes.

For allergies & dietary requirements please speak to a member of the team.

