



DINNER
Thursday 14th March

SNACKS

- Mackerel tails, preserved lemon £2
- Alexander buds, ricotta, cherry blossom £4
- Lamb croquettes, wild garlic mayonnaise £4
- Chicken neck, brown butter £4
- Smoked cod's roe, cured egg yolk £8.50
- Jersey oysters, cider vinegar, kholrabi £8
- Duck liver parfait, black truffle, croissant £14

STARTERS

- Carrot, smoked garlic honey, buffalo mozzarella, fennel, walnut £10
- Cornish mackerel, devon crab mayonnaise, chorizo, apple £15
- Middle White pork & pistachio terrine, cornichons £9.50
- Chicken livers, smoked eel, chanterelles, crumpet £12

MAIN COURSES

- Hispi cabbage, white bean, romesco, confit lemon, wild garlic £18
- Brixham brill, rainbow chard, herb butter sauce, bottarga £28
- Barbary duck, squash, collard greens, pickled rhubarb £24
- Swaledale lamb, sea purslane, black olive, sheep's curd, onion £25

CHOPS

- Middle White 350g £28
- Swaledale Barnsley 375g £32

STEAKS

- Belted Galloway onglet 350g £28
- Hereford sirloin 375g £45
- Angus bone-in ribeye 850g/950g/1kg £84/£94/£98

SIDES

- Butter head lettuce, tardivo, preserved lemon, Old Ford £6
- Purple sprouting broccoli, olive, golden raisin, breadcrumbs £5.50
- Confit potatoes £5.50