

Starters

Seared Scallops & Monkfish Cheek 16.00

Carrot puree, dehydrated
fennel & garlic pistou (4,14)

Pan Roasted Quail 12.00

Macerated grapes, plum fritter,
almond bread, sherry dressing
& pan jus (1,3,7,9,12)

Fried Squid 10.00

Charred endive, scallion,
sweet orange, citrus reduction
(1,6,12,14)

Black Risotto 12.00

Charcoal risotto, cauliflower,
petit pois, Romanesco &
Prosciano cheese (6)

Fire & Smoke Mackerel 12.00

Horseradish sour cream,
pressed cherry tomato, toasted
hazelnuts, lovage oil & blackberry
chutney (4,7,8 hazelnuts,12)

Autumnal Salad 10.00

Sweet potato, walnut, crisp apple,
baby spinach, sprout leaves,
pickled shallot, cider vinaigrette
& crisp bread
Choice of Pecorino or Prosciano
cheese (6,7,8 walnuts, 12)

Market Led

Soup of the Day 9.00

(Allergens vary. Please ask your
server for allergens)

Side Dishes

Triple-Cooked Chips 4.50

Parmesan &
Truffle Fries 6.50

Mashed Potatoes 4.50

Market Vegetables 5.50

Gratin Potatoes 5.50

Baby Potatoes 4.50

Seasonal Salad 4.50