



TO START

- WILDFARMED FOCACCIA, ROASTED CHILLI OIL 4.5
ADD MOJO VERDE OR SALSA ROSSA 3 EACH
MARINATED GORDAL & KALAMATA OLIVES 5
CHARCUTERIE SELECTION 6/14
CHEESE SELECTION 6.5/15
BROAD BEAN, RICOTTA & MINT BRUSCHETTA 8
GRILLED FRIGGITELLI PEPPERS, SALSA ROSSO 6.5
CHORIZO & SAN SIMON CROQUETTES, SAFFRON AIOLI 9.5
DEEP FRIED TALEGGIO & TRUFFLE LASAGNE 9
ANGUS BEEF, TONNATO, PICKLED RED RADISH 9
GRILLED CHICKEN & ROSEMARY SKEWERS, AIOLI 8
TUNA CRUDO, PICKLED CUCUMBER, TOASTED CORIANDER SEEDS 13.5
BURRATA, NUTBOURNE TOMATOES, KALAMATA OLIVES, BASIL 14
SEASONAL OYSTERS MIGNONETTE/PICKLED CUCUMBER 5/27.5

ROASTS

- BEEF RUMP, HORSERADISH CRÈME FRAÎCHE, YORKSHIRE PUDDING 27
HALF CHICKEN, LEMON, SAGE & GARLIC BUTTER 23
CRISPY PORK BELLY, FENNEL & ROSEMARY STUFFING 26
HERB ROASTED CAULIFLOWER, PARMESAN & FONTINA SAUCE 20

ROAST SERVED FAMILY STYLE

For tables of four or more

28 per person

Served with Olive Oil Roast Potatoes, Seasonal Greens, Yorkshire Pudding, Madeira Gravy

PIZZA

- BUFFALO MOZZARELLA, POMODORO, BASIL 16
NEW POTATOES, CARAMELISED ONION, GORGONZOLA 16
NDUJA, SPICED CHORIZO, FIOR DI LATTE, TOASTED FENNEL SEEDS, HONEY 17
SMOKED BURRATA, NUTBOURNE TOMATOES, SALSA VERDE, OREGANO 17
GOAT'S CHEESE, LEEK & PANCETTA 17

SIDES

- OLIVE OIL ROAST POTATOES 5
WOOD ROASTED CARROTS 5
BUTTERED SEASONAL CABBAGES 5
ED'S VEG LEAVES, FENNEL & HERB SALAD 6

PUDDING

- PISTACHIO TIRAMISU 9
SUMMER PUDDING, WHIPPED MASCARPONE 9
PEACH & AMARETTO CRUMBLE, CHILLED VANILLA CUSTARD 9
SOFT SERVE ICE CREAM WITH SEASONAL TOPPINGS 7

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