



SNACKS

Gordal Olives 5

Focaccia, Extra Virgin Olive Oil 4.5
Add Tapenade 3

House Smoked Mackerel, Quail Egg & Pickled Cucumber Crostini 8.5

Angus Beef Ragu Arancini, Parmesan 9.5

Friggitelli Peppers, Lemon, Sea Salt 6.5



SMALL PLATES

Whipped Nduja, Stracciatella, Focaccia Crostini 10.5

Red Prawns, Garlic, Parsley & Lemon 11

Burrata, Grilled Peaches, Datterini Tomatoes, Pesto 14

Honeymoon Melon & Parma Ham 16

RAW & CURED

Beef Tartare, Pickled Mustard Seeds, Black Garlic Aioli, Parmesan 14 / 22

Chalk Stream Trout Crudo, Orange, Mint, Olive Oil 12

Seared Tuna, Cucumber, Avocado, Olives 13.5



SEASONAL OYSTERS 5 each / 27.5 half dozen

Shallot Mignonette / Smoked Cucumber Pickle



SEASONAL SALADS & VEGETABLES

Grilled Artichokes, Borlotti, Goat's Curd, Preserved Lemon 16

Nectarines Gorgonzola, Toasted Hazelnuts 14.5

Marinated Courgettes, Sheep's Cheese, Mint & Chilli 14

Grilled Romaine, Anchovies, Parmesan 8
Add Grilled Chicken 8



LARGE PLATES

Lemon Sole, Caper & Sea Herb Butter 32

Chicken Milanese, Confit Tomatoes, Salsa Verde 21

The Princess Parmigiana 18

Risotto Primavera, Parmesan 18
Add Grilled Prawns 6

Lamb Rump, Fregola, Courgette Flower, Mint 32

FROM THE GRILL

Flat Iron 31 Rib Eye 41

Half Chicken, Calabrian Chilli Honey Butter 23

Whole Sea Bream, Datterini Tomatoes, Capers, Kalamata Olives 29

SAUCES 3

Peppercorn Chimichurri Béarnaise



SIDES 6

House Fries, Aioli Pink Fir Potatoes, Tarragon & Shallot Butter

Ed's Veg Leaves, Fresh Herbs, House Dressing Braised Peas & Lettuce

[Click for Calories](#)

WE'RE PROUD OF THE TEAM OF SUPPLIERS THAT WE'VE BUILT TO SUPPLY OUR KITCHENS. OUR EMPHASIS IS ALWAYS ON THE LARDER OF THE BRITISH ISLES AT ITS SEASONAL BEST WHERE POSSIBLE.

Meat - All of our meat is sourced from high welfare farms in the UK. We work with two exceptional meat suppliers; *Walter Rose & Son*, an award-winning family butcher founded in Devizes, Wiltshire back in 1847 and *Taste Tradition*, based in Ripon in North Yorkshire, who specialise in native rare breeds.

In season our wild British game is sourced from estates in Berkshire and North Yorkshire.

Fish - We are committed to using sustainable British coastal seafood where its best and in season. Working with *Flying Fish* who land spanking fresh day boat catches on the Cornish coast and deliver to us, overnight, direct to our kitchens. We also work with our friends at *Murrays Seafood* who work closely with fisherman up and down the UK to provide the freshest, seasonal hauls.

Fruit & Vegetables - Our seasonal fruits, vegetables and salads are sourced through *SHRUB London & 2-Serve* who work with a network of small farms & growers (many who are organic) across the UK to provide and inspire us with the freshest, tastiest and most vibrant produce.

Our chefs only use regeneratively grown flour from *Wild Farmed*, and our sourdough and burger buns are baked a few miles up the road by organic bakers *Seven Seeded*.

Suffolk based *Pump Street* supply delicious and super sustainable, single origin chocolate to inspire our pastry teams.

