



TO START

- WILDFARMED FOCACCIA, ROASTED CHILLI OIL 5
Add Romesco 3
- MARINATED OLIVES 5
HOUSE PICKLES 3
CHARCUTERIE 6 / 14
CHEESE 6.5 / 15
- IBERICO PORK SKEWERS, SMOKED AUBERGINE 7
SMOKED COD'S ROE, RADISHES 9.5
ARANCINO, MORTADELLA, MOZZARELLA 9
- CURED CHALK STREAM TROUT, PICKLED CUCUMBER, MONK'S BEARD 13.5
MARINDA TOMATOES, BASIL PESTO, PANGRATTATO 15
SEASONAL OYSTERS, MIGNONETTE 5 / 27.5

ROASTS

- BEEF RUMP, HORSERADISH CRÈME FRAÎCHE, YORKSHIRE PUDDING 27
HALF CHICKEN, LEMON, SAGE & GARLIC BUTTER 23
IBERICO PORK, SPICED APPLE 26
HERB ROASTED CAULIFLOWER, PARMESAN & FONTINA SAUCE 20

ROAST SERVED FAMILY STYLE

For tables of four or more

30 per person

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

PIZZA

- BUFFALO MOZZARELLA, POMODORO, BASIL 17
GORGONZOLA, NEW POTATOES, ROSEMARY 17
NDUJA, SPICED CHORIZO, FIOR DI LATTE, FENNEL SEEDS, HONEY 18
ARTICHOKES, KALE, KALAMATA OLIVES 17
BRESAOLA, PECORINO, CARMELISED RED ONION 18

SIDES

- OLIVE OIL & ROSEMARY ROASTED POTATOES
BUTTERED SEASONAL CABBAGES
WOOD ROASTED CARROTS & ORANGE
ED'S VEG LEAVES, FENNEL, FRESH HERBS

PUDDING

- TIRAMISU 9
CHOCOLATE & MASCARPONE FONDANT, STRACCIATELLA ICE CREAM 9
LEMON MERINGUE CHOUX BUN 9
APPLE & POLENTA CROSTATA, SOFT SERVE, OLIVE OIL CARAMEL 9
ORANGE & CAMPARI SORBET (IN ORANGE SHELL) 9
NOUGAT BACI 4

SOFT SERVE ICE CREAM 7

- RHUBARB & PISTACHIO SHORTBREAD
AFFOGATO

Add Pedro Ximenez El Candado, Valdespino 5

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