



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 5
BUTTERED SEASONAL CABBAGES 5
WOOD ROASTED CARROTS & ORANGE 5
ED'S VEG LEAVES, FENNEL, FRESH HERBS 6

PUDDING

- TIRAMISU 9
- PUMP STREET CHOCOLATE & CARAMEL TART, SALTED ALMOND ICE CREAM 9
RASPBERRY & PISTACHIO ÉCLAIR 9
CHERRY & MASCARPONE PAVLOVA 9
ORANGE CAMPARI SORBET (IN ORANGE SHELL) 9
STRAWBERRY SOFT SERVE SUNDAE 7
AFFOGATO 7
Add Pedro Ximenez El Candado, Valdespino 5
CHOCOLATE HAZELNUT TRUFFLES 4

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