



SNACKS TO SHARE

WILDFARMED FOCACCIA, ROASTED CHILLI OIL 5
Add Romesco 3
MARINATED GORDAL & KALAMATA OLIVES 5
CHARCUTERIE 6 / 14
ARTISANAL CHEESES 6.5 / 15

TO START

IBERICO PORK SKEWERS, SMOKED AUBERGINE 7
COURGETTE FRITTI, RAW HONEY 6.5
SMOKED COD'S ROE, RADISHES 9.5
ARANCINO, MORTADELLA & MOZZARELLA 9
CURED CHALK STREAM TROUT, PICKLED GOOSEBERRIES, DILL 13.5
BURRATA, RADISHES, PEAS, PICKLED MUSTARD SEEDS 15
GRILLED SARDINES, SOURDOUGH, DATTERINI TOMATOES 12
NUTBOURNE TOMATO PANZANELLA 14
SEASONAL OYSTERS, MIGNONETTE 5 / 27.4

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
SMOKED BURRATA, HEIRLOOM TOMATOES, SALSA VERDE 17
NEW POTATO, GORGONZOLA, ROSEMARY 17
NDUJA, SPICED CHORIZO, FIOR DI LATTE, TOASTED FENNEL SEEDS, HONEY 18
PEACH MUSTARDA, PROSCIUTTO, STRACIATELLA 18
ORTIZ TUNA, SUMAC ONIONS, LEMON MASCARPONE 18

SIDES 7

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

PUDDING

TIRAMISU 10
PUMP STREET CHOCOLATE & CARAMEL TART, SALTED ALMOND ICE CREAM 10
RASPBERRY & PISTACHIO ÉCLAIR 10
CHERRY & MASCARPONE PAVLOVA 10
ORANGE CAMPARI SORBET (IN ORANGE SHELL) 10
STRAWBERRY SOFT SERVE SUNDAE 7
AFFOGATO 7
Add Pedro Ximenez El Candado, Valdespino 5
CHOCOLATE HAZELNUT TRUFFLES 4

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