



### SNACKS

Gordal Olives 5

Wildfarmed Focaccia, Extra Virgin Olive Oil 4.5

*Add Tapenade or Whipped Cod's Roe 3*

House Smoked Mackerel, Quail Egg, Pickled Cucumber, Crostini 8

Angus Beef Ragu Arancini, Parmesan 9.5

Friggitelli Peppers, Lemon, Sea Salt 6.5



### SMALL PLATES

Whipped Nduja, Stracciatella, Raw Honey 10.5

Steamed Shetland Mussels, White Wine, Tomato, Parsley 12

Burrata, Peas, Wild Garlic Pesto 14

Middle White Pork Tonnato, Pickled Radishes 11

### RAW & CURED

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

Red Prawn Crudo, Orange, Mint, Pistachios 12

Seared Tuna, Cucumber, Avocado, Olives 13.5



### SEASONAL OYSTERS 5 each / 27.5 half dozen

Shallot Mignonette / Smoked Cucumber Pickle



### SEASONAL SALADS & VEGETABLES

Romano Peppers, Farro, Smoked Anchovies, Almonds 15.5

Beetroot, Radish, Smoked Avocado, Hazelnuts 13

Roasted Young Carrots, Goat's Curd, Gremolata 13.5

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

Grilled Romaine, Anchovies, Parmesan 8

*Add Grilled Chicken 8*



### LARGE PLATES

Stone Bass, Samphire, Shellfish Sauce 29

Chicken Milanese, Confit Tomatoes, Salsa Verde 21

The Princess Parmigiana 18

English Pea & Marjoram Risotto, Taleggio 18

*Add Grilled Prawn 6*

Lamb Rump, Braised Lettuce, Broad Beans, Wild Garlic 32

Creedy Carver Duck, Citrus Roast Carrots, Pistachio Pesto 31.5

### FROM THE GRILL

Flat Iron 31    Rib Eye 41

Half Chicken, Calabrian Chilli Honey Butter 23

Pork Ribeye, Courgettes, Aleppo Pepper 26

Cornish Mackerel, Datterini, Capers, Kalamata Olives 25

### SAUCES 3

Peppercorn    Marsala Gravy    Chimichurri    Wild Garlic Pesto



### SIDES 6

House Fries, Aioli    Jersey Royals, 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.

