

A LA CARTE

NIBBLES

BREAD <i>with miso butter</i>	4
PITTED NOCELLARA & KALAMATA OLIVES (ve) (gf)	4.5

STARTERS

ISLE OF WIGHT TOMATOES <i>tomato consommé, bergamot and olive granita, IPA sourdough cracker, pickled shallot (ve)</i>	10
GOAT'S CHEESE & BEETROOT <i>goat curd mousse, beetroot velouté, salt baked baby beetroot, clementine, liquorice powder, linseed cracker (v) (gf)</i>	10
RABBIT LOIN TERRINE <i>duck Foie Royale, fermented apricot, mead jelly, wild rice granola (df)</i>	11.5
MACKEREL CEVICHE <i>compressed cucumber, cucumber gazpacho gel, smoked cod's roe pannacotta, chicory (gf)</i>	11
TEMPURA COD CHEEK <i>crab and lobster emulsion, ravigote sauce, garden micro herbs (gf)</i>	12

MAINS

MISO GLAZED CARROT <i>Guinness spelt risotto, hazelnut dukkah, girolles, fresh peas, pickled carrot (ve)</i>	18
GARDEN GNOCCHI <i>courgette, Ragstone espuma, hazelnut beurre noisette, preserved lemon, basil (v)</i>	19
ROLLED MONKFISH <i>chicken butter sauce, crispy skin crumble, boneless wings, sweetcorn salsa, asparagus (gf)</i>	28
SECOND SPRING LAMB <i>cabbage wrapped faggot, shoulder boudin, spinach and preserved lemon purée, mint gastrique jus (df on request)</i>	25
STEAK 8OZ "Ruby & White" <i>sirloin, Roscoff onion, pomme purée, pulled beef (gf upon request)</i>	28
AUSTRALIAN WAGYU RUMP STEAK <i>Roscoff onion, pomme purée, pulled beef (gf upon request)</i>	50

SIDES

PEPPERCORN SAUCE (gf)	3
BITTER LEAVES SALAD <i>garden herbs, citrus, lemongrass vinaigrette (ve) (gf)</i>	4
HAY BAKED POTATOES <i>with Café de Paris butter (gf) (df on request)</i>	4
SMOKED POMME PURÉE <i>with truffle (gf on request)</i>	6.5
PURPLE SPROUTING BROCCOLI <i>with chilli & garlic oil, toasted almonds (ve) (gf)</i>	4.5
SICILIAN CAPONATA <i>aubergine, courgette, tomatoes, celery, onion and pine nuts in tomato sauce (ve) (gf)</i>	4

DESSERTS

CHOCOLATE NAMELAKA <i>chocolate mousse, olive oil sponge, 'boozy' cherries, chocolate soil, cherry sorbet, candied almonds (ve)</i>	8
CHOCOLATE CUBE <i>Valrhona chocolate, feuilletine base, salted caramel, chocolate cremeux, hazelnut praline, cocoa sponge, hay ice cream (v)</i>	9.5
POACHED PEACH <i>seed flapjack, peach gel, thyme custard, bee pollen, salted caramel ice cream (v)</i>	8
VANILLA & CLOTTED CREAM PARFAIT <i>macerated strawberries, basil sponge, strawberry gel, pink peppercorn meringue</i>	8
CHEESEBOARD <i>Bath Soft, Devon Blue, aged Cornish Gouda, fig chutney, sourdough and beer cracker, pickled walnuts, celery</i>	13

Please let a member of staff know if you have any allergies or intolerances when you order.

v = vegetarian ~ ve = vegan ~ gf = gluten free ~ df = dairy free

A 10% discretionary service charge will be added to your final bill