



SNACKS & SHARING

Homemade sourdough, Cornish sea salt, raw butter (v)	3
Manzanilla olives (gf, vg)	3
Manchego croquettes, harissa mayonnaise (gf, v)	5
Wiltshire burrata, rocket (gf, v)	6
Selection of British cured and dried meats, homemade pickle, sourdough	16
Selection British cheese, fig chutney, orchard fruit (gf, v)	16

SMALL PLATES

Earth

Ember-baked celeriac hummus, olive oil, hazelnuts (gf, vg)	5
Chargrilled Tenderstem, smoked chilli and parsley (gf, vg)	6
Heritage carrots, toasted cumin, almonds, chermoula (vg)	6
Grilled Jerusalem artichoke, baked beetroot, goats' curd (v)	7
Kale and smoked sweet potato, smoked garlic and verbena harissa (gf, vg)	7
Roasted harissa-spiced cauliflower, yoghurt and tahini dressing (gf, v)	7
Mixed leaf salad, blackened Roscoff onion, quinoa (gf, vg)	7

Sea

Crispy cod cheeks, pea and lemon verbena (gf)	8
Whisky-cured hot-smoked salmon, celeriac remoulade (gf)	8
Roasted hake, romesco, blackened gem lettuce (gf)	9
Chargrilled sea bass, pickled greens, sherry glaze (gf)	9

Land

Chargrilled quail, chermoula, broad beans (gf)	8
Buttermilk chicken, hand cut slaw, chipotle aioli (gf)	8
Grilled pork belly, smoked aubergine, beetroot, sweet potato (gf)	9
Flat iron steak, smoked garlic, heritage tomatoes, grape must mustard (gf)	10
Chargrilled spiced lamb chops, chimichurri (gf)	11

SWEET PLATES

Cherry and almond tart, Greek yogurt, whisky marinated cherries (gf, v)	6
Chocolate fondant, salt caramel, vanilla ice cream (v)	6
Rhubarb millefeuille, vanilla cream, hibiscus syrup (v)	6
Deconstructed lemon tart, blood orange sorbet, pickled green strawberries (gf, v)	6
Rum & raisin ice cream, Pedro Ximenez sherry syrup, toasted almond (gf, v)	5

GF – gluten free; V – vegetarian; Vg – vegan

All food is cooked freshly to order. At busy times, please allow a bit longer for your food to arrive. Some dishes may vary with seasonal availability. Please advise your waiter of any dietary requirements. An optional service charge of 12.5% will be added to your bill.