

*Wherever humans have gone in the world,
they have carried two things with them.
Language and Fire*

To Start

CHICKEN LIVER PARFAIT, WARMED OLIVES, WELLINGTON SOURDOUGH
to share

Entrée

CHARGRILLED OCTOPUS, house pickled kimchi, golden sultana, pine nuts, parsley

CRAYFISH BROTH, mixed seafood, broad beans, green beans

SPAGHETTI, prawns, garlic, chilli, spinach

PEAR AND FENNEL SALAD, radicchio, hazelnut, white balsamic
(vegan available)

Main

EYE FILLET, Café de Paris butter
(cooked medium rare)

LAMB SHOULDER, slow braised chick peas, cavolo nero, za'atar, greek yoghurt,
date, oregano

MARKET FISH, pumpkin, mussel, lentil ragu, pickled leek remoulade

FREE RANGE SPATCHCOCK, chermoula potatoes, caraway kraut, orange,
dates

RAVIOLI, house made ricotta, spinach, mushroom, garlic crumb

FIRE GRILLED CAULIFLOWER STEAK, almond, currant, capers, sherry

Mains are served with potatoes and leaf salad with vinaigrette

Dessert

PEANUT BUTTER AND CHOCOLATE BAR, fresh raspberry, cocoa nib nougatine

YOGHURT PANNA COTTA, ginger snap, caramelised pineapple, passion
fruit and mango sorbet

GELATO OF THE DAY

CHEESE OF THE DAY, fruit loaf bread, oat biscuits, fruit