



LUNCH MENU

NOCELLARA OLIVES - 4.5 **MARCONA ALMONDS** - 4.5 **TOASTED CORN** - 4.5

GRAIN CULTURE SOURDOUGH - smoked butter - for two - 5 **(1,7)**

MOZZARELLA BURRATA - marinated courgettes, preserved lemon, fresh red chilli - 12 **(5,6,7,10)**

CURED SEA BASS - pickled rhubarb, lime, marcona almond, elderflower - 11 **(4,5,7,8,10)**

HOUSE MADE PORK 'COPPA' - grilled medjool dates, mustard frills, walnut oil - 10 **(5,7,8,10)**

AGED HEREFORD BEEF TARTARE - smoked egg yolk puree, chives, gherkins, sherry vinegar, carta da musica - 12 **(1,3,6,8,10)**

WILD GARLIC & POTATO SOUP - toasted seeds, grain culture sourdough - 10 **(1*,7,8,10)**

SLOW COOKED LAMB RAGU - tomato, aged parmesan, herb breadcrumbs - 14 / 17 **(1,3,6,7,8,10,11)**

TURKISH EGGS - 2 poached eggs, spiced tomato sauce, greens, grain culture sourdough - 12 **(1*,3,6,7,8,10)**

CHARGRILLED CAMBRIDGE ASPARAGUS - wild garlic mayonnaise, hazelnuts - 14 **(3,5,6,8,10)**

GRILLED CORNISH SARDINES - wild garlic gremolata, rocket, charred lemon - 14 **(4,6,8,10)**

CHARGRILLED OYSTER MUSHROOM KEBAB - cavolo nero, pecorino, wild garlic gremolata, grilled flatbread - 17 **(1*,5,6,7,8,10)**

WHOLE CHARGRILLED SEA BREAM - bagna cauda, watercress, chicory, charred lemon - 26 **(4,8,6,10)**

CHARGRILLED AGED HEREFORD STEAK - FLAT IRON (250G) - 25 **SIRLOIN (250G)** - 30 - romano pepper, horseradish gremolata **(6,10)**

BUTTERMILK CHICKEN BURGER - grilled gem lettuce, pickles, cumin mayo, provenance hot sauce - 17 **(1,3,6,7,8,9,10)**

SLOW COOKED BEEF FEATHERBLADE - smoked champ mash, baby leeks, crispy shallots, wild garlic gremolata - 22 **(6,8,10)**

SHARING SIDES

FRIES - 4 **PARSLEY & GARLIC FRIES** - 4 **(7)**

GRILLED JERSEY ROYALS - dill butter, aleppo pepper - 5 **(7,8,10)**

COAL ROASTED LEEKS - pistachio romesco, chervil - 6 **(5,6,8,9,10)**

WOOD FIRED CAULIFLOWER - salsa macha, golden raisin, capers - 5 **(5,8,10)**

CHARRED PURPLE SPROUTING BROCCOLI - mustard vinaigrette, hazelnuts - 5 **(5,7,8,10)**

TOMATO PANZANELLA SALAD - roasted sourdough, sherry vinaigrette, salted anchovy - 6 **(1,4,8,10)**

ALLERGEN KEY

1 gluten 2 crustaceans 3 eggs 4 fish 5 nuts 6 soya 7 milk 8 mustard 9 sesame 10 sulphites 11 molluscs

Please inform us of any allergies or dietary requirements as our menu may contain traces of allergens.

A discretionary 12.5% service charge will be added to your bill.

DESSERTS

CARAMEL TORTE - creme fraiche, orange, milk crumb - 9 **(1,3,7)**

CARAMELISED LEMON TART - blackberry, vanilla mascarpone - 9 **(1,3,7)**

RHUBARB 'ALASKA' - poached rhubarb, vanilla ice cream, orange oil, szechuan pepper, meringue - 9 **(5,7)**

STICKY TOFFEE PUDDING (GF) - vanilla mascarpone, salted caramel - 9 **(3,7)**

'AFFOGATO' VANILLA ICE CREAM - biscotti, hot espresso - 6 **(1,3,5,7)**

SELECTION OF 3 BRITISH CHEESES - biscuits, chutney - 12 **(1,7,8,9)**

SELECTION OF HOUSE MADE SORBETS/ICE CREAMS - 7 **(7)**

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DESSERT & PORT 100ML / BOTTLE

MOSCATO PASSITO - II CASCINONE 'PALAZZINA' - ITALY - 2015 - 37.5CL	7 / 22
Lovely fresh grapey dessert wine, apricot & honey flavours perfect with fruit desserts	
ORANGE MUSCAT - QUADY 'ESSENSIA' - USA - 2019 - 37.5CL	8 / 33
Lovely, perfumed orangey dessert wine, equally at home with fruit based desserts or chocolate	
PORT - GRAHAMS SIX GRAPES - DOURO VALLEY - PORTUGAL - 75CL	10 / 45

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