

# Dinner



## STARTER

Padron peppers, olive oil, salt	£ 5.5
Gazpacho, basil	£ 6.5
Guanciale, pickled vegetables	£ 6.5
Spiced lentils, artichoke, piquillo pepper, pumpkin seed	£ 6.5
Duck hearts, sumac, sweetcorn	£ 7.0
Crab, fennel, lovage, hazelnuts	£ 7.0
Burrata, apricot, rosemary, watercress	£ 8.0

## MAIN

Beef Burger – cheese, relish, dill pickles, mayonnaise (add bacon 1.5)	£ 9.0
Ricotta dumplings, courgette, mint, sweet onions	£ 10.5
Hake, runner beans, lovage & grape	£ 11.0
Sea bass, mangetout, radicchio, preserved lemon	£ 15.0
Lamb rump, blackberries, borlotti beans, mint & pistachio	£ 15.5
Tamworth pork, rainbow chard, black garlic & lime	£ 16.0
Beef short rib, collard greens, hells glaze	£ 17.5
9oz Sirloin, smoked butter, watercress	£ 18.5

## SIDES

Chips	£ 5.0
Kale	£ 5.0
Cauliflower cheese	£ 5.0
New potatoes	£ 5.0
Mixed leaf salad	£ 5.0

## DESSERTS

Peach, custard, almond crumble	£ 6.5
Raspberries, meringue, vanilla ice cream	£ 6.5
Peanut butter parfait, salted dark chocolate	£ 6.5

## CHEESEBOARD

Old Winchester, Shropshire blue, Pave cobble, oatcakes, grape jelly, honeycomb	£ 12.0
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ASK YOUR SERVER ABOUT ALLERGENS  
ALL PRICES INCLUSIVE OF VAT AT 20%  
A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL