

Sample À La Carte

Thursday to Saturday

Homemade sourdough bread, Ampersand cultured butter
Amuse bouche

Starters

Cured Salmon £17.50

Ginger-lemon cured Scottish salmon, sun-blushed tomato, celeriac & Bramley apple, black olives

Lake District Hare £19.50

Charcoal grilled hare rice, baby king oyster, mangetout, Iberian ham, leight veil & arbequina

Escalivada Mushroom Ravioli £17.50

Roasted vegetables, manchego cheese foam, tomato crumble

Mediterranean Octopus £17.50

Grilled mediterranean octopus, ratte cream, paprika foam, salty fingers

Mains

North Sea Cod £34.50

North Sea Cod, broad beams, squid, chevil, lemon emulsion

White Asparagus £28.50

Charcoal grilled white asparagus, roasted cauliflower cream, cous-cous

Earl Stoneham Wagyu £32.75

Wagyu beef cheek, parsnips parmentier, wild mushroom, casserole, tarragon

Iberian Pork Secreto £35.50

Charcoal grilled secreto, roasted salsify, anchovies-guindilla garum crumble, baby artichoke

Sample Set Lunch

Thursday to Saturday

£28 2-courses; £34 3-courses

Bites

Homemade sourdough & clutred butter £5.50

Traditional 'croquetas' £5

Iberian Ham 100% acorn fed £9

Starters

Confit stone fish

sea lettuce 'meloso' rice, courgette

Hadleigh courgette cream,
hazelnuts, creme fraiche and curry

Mains

Gratin Skrei cod loin

piquillo pepper, kale & dill

Charcoal grilled Cumbrian Pork belly

Cabbage-Cecina, Pork crackling

Desserts

Lime tart

Jasmine cream mille-feuille, blueberry compote

Our menu contains allergens. If you suffer from a food allergy or intolerance, please let a member of the restaurant team know upon placing your order.