

DINNER MENU, 3 MARCH

OUR DISHES ARE DESIGNED FOR SHARING

WE RECOMMEND THREE SAVOURY DISHES PER PERSON

VEG

Kohlrabi, mint soured cream	£6
Raw brussels sprouts, oyster mushrooms, quail eggs	£9
Baked blu di pecora cheesecake, pickled mushrooms	£12
Braised carrots, mung beans, smoked labneh.....	£10
Braised winter greens, tahini-yoghurt	£6
Fondant swede gratin, savoy cabbage	£8
Burrata, blood orange, coriander seeds	£12
Green beans, roasted hazelnuts, orange	£6

FISH

Seared scallops, pickled daikon, green apple	£12
Grilled garfish, chermoula	£10
Seared prawns, fennel, white oregano, feta	£12
Cured halibut, lemon oil, samphire	£10
Poached sea bass, tomato essence	£12
Grilled hake kebabs, lemon pickle, yoghurt	£10
Grilled mackerel, fresh coconut, mint and peanut salad	£9

MEAT

Twice-cooked baby chicken, lemon myrtle salt, chilli sauce	£10
Braised lamb belly, mixed mushrooms, sumac	£12
Slow cooked pig cheek, celeriac and barberry salad	£10
Rose veal carpaccio, beetroot, kashk	£10
Beef brisket croquettes, Asian slaw	£9
Ossobuco, sage and parmesan polenta	£12
Braised lamb meatballs, yoghurt sauce, pomegranate seeds	£9

SWEETS

Vanilla ricotta, blackcurrants, rhubarb	£7
Quince, soft jelly, Vin Santo sabayon	£7.5
Chocolate, peanut brittle, mace, crème fraiche	£8
Cardamom rice pudding, rose syrup, pistachio	£6.5
Pineapple galette, pandan, coconut ice cream	£7.5
Sultana financiers, brandy cream	£6.5
Roast hazelnut ice-cream, chocolate ice-cream, warm chocolate sauce	£6.5
Passion fruit sorbet	£2.5