



### **For the table**

*Sourdough Bread & Salted Cultured Butter & Nocellara Olives £4pp*

### **Starters**

#### **Burrata**

*cantábrico anchovies, pan con tomate, verdemanda, crispy capers £15*

#### **Celeriac & Beetroot Tart**

*celeriac royale, pickled roasted beetroot, roquefort cheese, candied hazelnuts £12*

#### **Strozzapreti**

*chicken suprême sauce and stracciatella £10*

*add Wiltshire winter truffle £5*

#### **Chicken & Leek Terrine**

*lightly pickled white asparagus, sauce gribiche, mustard frill salad £14*

### **Mains**

#### **Gilt-head Bream**

*fennel à la grecque, olives, grilled feta, toasted fregola, café de Paris butter £32*

#### **Cornish Cod Loin**

*creamed leeks, sautéed enoki mushrooms, haricot beans, sauce normande £30*

#### **Beef Short Rib**

*horseradish pomme purée, winter truffle, glazed carrot, pearl onions, smoked pancetta, beef jus £34*

#### **Sutton Hoo Chicken Breast**

*hispi cabbage, bagna cauda, anchovy & sourdough crumb, chicken jus £28*

### **Sides £5 each**

*Tenderstem broccoli with lemon & almonds | Winter greens with garlic & anchovy dressing*

*Pomme frites | Pomme Purée*