



Starters

Sourdough Bread & Salted Cultured Butter £6

Pâté de Campagne with Sauce Gribiche £15

Cambridge Asparagus

wild garlic butter, cervelle de canut, pickled onion & soft herb salad £16

Crispy Fried Oyster Mushrooms

espelette spiced hummus, chilli & garlic dressing £14

Cornish Coast Octopus

potato rösti, romesco sauce, toasted almonds, chives £17

Mains

Nordic Halibut

fennel à la grecque, dill, St Austell Bay mussels, rouille, lobster bisque £35

Cornish Hake

leek & petits pois à la française with pancetta & sauce vert £30

Pork Ragù

hand rolled picci pasta with mangalitza pork & morteaux sausage ragù £25

Old Spot Pork Belly

pomme purée, caramelised apple, pigs trotter, cornichon & lilliput caper jus £28

Hereford Sirloin Steak

onion & bone marrow purée, creamed spinach, rib stuffed shallot, bordelaise sauce £36

Sides

Caesar salad, romaine & baby gem lettuce, anchovy & aged parmesan dressing, breadcrumbs £7.50

Fine green beans with preserved lemon dressing & toasted almonds £7.50

Hispi cabbage with bagna càuda, chive & sourdough croutons £6.50

Pomme Frites | Pomme Purée £6 each

Please advise our staff of any dietary requirements or allergies before ordering.