



Starters

Sourdough Bread & Salted Cultured Butter £6

Pâté de Campagne

prosciutto wrapped mangalitza pork & green pistachios served with sauce gribiche £15

Cambridge Asparagus

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

Crispy Fried Oyster Mushrooms

espelette spiced hummus, chilli & garlic dressing £10

Cornish Coast Octopus

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

Mains

Nordic Halibut

fennel à la grecque, dill, St Austell Bay mussel raviolo, rouille, shellfish bisque £35

Chalk Stream Trout

spring vegetable à la française with keta caviar & champagne sauce £30

Pork Ragù

hand rolled pici pasta with mangalitza pork & fennel ragù £25

Old Spot Pork Belly

pomme purée, braised pigs trotter, soft herbs, cornichon & lilliput caper jus £28

Hereford Sirloin Steak

onion & bone marrow purée, creamed spinach, toasted seeds, bordelaise sauce £35

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.