



*Sample menu lunch & dinner
November 2023*

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| Pickles & Ferments | 6 |
| Cooley Oyster, Sea Buckthorn Aguachile, Japaleno Oil | 4.5 |
| Fried Shrimp & Potato Cake, Burnt Lime Aioli | 7 |
| Grilled Padron Peppers, Nduja | 7 |
| Grilled Potato Bread, Whipped Cod's Roe, Citrus Kosho | 12 |
| Whitebait, Charcoal, Gochujang | 14 |
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| Radicchio di Lusìa, Fermented Quince, Pecan | 12 |
| Golden Beetroot, Mint Gremolata, Champagne | 13 |
| Raw Stone Bass, Black Radish, Miyagawa | 15 |
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| Fried Haddock Bun, Tartare Sauce, Sriracha | - LUNCH ONLY - 17 |
| Wood-Fired Prawns, Pickled Kumquat, Miso Butter | 16 |
| Grilled Scallop, Shiitake, Lovage | 17 |
| Roasted Aubergine, Tahini, Black Truffle | 18 |
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| Grilled Cod, Butternut Squash, Chamomile | 29 |
| Tamworth Pork Chop, Brown Shrimp, Castel Franco | 31 |
| Wood-Grilled Monkfish, Scallop Skirt Veloute | 56 |
| Wood-Grilled John Dory, Charred Greens, Yeast - 750g | 76 |
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| Cornish Mids, Smoked Butter | 6 |
| Grilled Hispi Cabbage, Cashews, Citrus Crumb | 6 |
| Rosemary Focaccia | 4 |