



*Shared Signature Menu*

*\*sample\**

£70

*Snacks*

Pickles & Ferments

Cured Sardine, Egg Yolk, Pickled Shallot

Cooley Oyster, Smoked Leche de Tigre

*Starters*

Grilled Potato Bread, Whipped Cod's Roe, Citrus Kosho

Radicchio, Fermented Fennel, Pecan

Raw Stone Bass, Clementine, Shiitake Ponzu

Wood-Fired Prawns, Pickled Kumquat, Miso Butter

*Mains*

Wood-Grilled Skate Wing

Wood-Grilled Monkfish, Lemongrass Veloute

Rosmary Focaccia

Grumolo, Elderflower Champagne

*Optional Cheese course, shared between two*

St. Helena & Mature Sparkenhoe Red Leicester, Blackberry Jelly £14

*Puddings*

Cru Virunga Chocolate, Extra Virgin Olive Oil, Hazelnuts

Cox Apple Fritters, Pork Fat Custard, Pepper Caramel



*Individual Plated Tasting Menu*

*\*sample\**

£80

*Snacks*

Pickles & Ferments

Cured Sardine, Egg Yolk, Pickled Shallot

Cooley Oyster, Smoked Leche de Tigre

*First Course*

Grilled Potato Bread, Whipped Cod's Roe, Citrus Kosho

*Second Course*

Raw Stone Bass, Clementine, Shiitake Ponzu

*Third Course*

Grilled Scallop, Shiitake, Lovage

*Fourth Course*

*Daily Catch Grilled Fish*

*Baked Rice*

*Optional Cheese Course*

St. Helena & Mature Sparkenhoe Red Leicester, Blackberry Jelly £7

*Pudding*

Cru Virunga Chocolate, Extra Virgin Olive Oil, Hazelnuts

*Petit Four*