



*April
Sample Menu*

Cooley Oyster, Forced Rhubarb, White Pepper	5
Pickles & Ferments	6
Leek Panisse, Black Vinegar Mayonnaise	8
Cured Sardine, Plum, Lardo	9
Grilled Potato Bread, Whipped Cod's Roe, Citrus Kosho	12
Early Summer Tomatoes, Raspberries, Garum	13
Grilled Asparagus, Potatoes, Peas, Hollandaise	13
Fried Cod Bun, Sriracha, Tartare Sauce	-TUESDAY-THURSDAY DINNER ONLY- 17
Cured Pork Chawanmushi, Razor Clams, Trout Roe	17
Cauliflower, Five Spice, Black Sesame Dukkah	17
Grilled Baby Squid, Saffron	18
Grilled Mackerel, Salsa Rojo	23
Baked Rice, Red Mullet, Cockles	-DINNER ONLY- 30
Spring Lamb, Wild Garlic, Pepper Oil	32
Wood-Grilled Monkfish, Wild Garlic Leaves, Vadouvan	34
Wood-Grilled Skate, Fermented Honey Garlic Beurre Brun, Kale 650g/750g	62/79
Bitter Leaves, Elderflower Champagne	6
Rosemary Focaccia	4
French Fries	6

please notify staff of any allergies or dietary requirements