



*June
Sample Menu*

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| Cooley Oyster, Fermented Blackberry, Seaweed Pickles & Ferments | ea 5 6 |
| Raw Prawn Blini, Burnt Lemon, Creme Fraîche | ea 4 |
| Leek Panisse, Black Vinegar Mayonnaise | ea 4 |
| Grilled Potato Bread, Whipped Cod's Roe, Citrus Kosho | 12 |
| Early Summer Tomatoes, Raspberries, Garum | 13 |
| Chickpea Pancake, Wild Mushrooms, Goat's Cheese | 16 |
| Cauliflower, Herb Pesto, Black Sesame Dukkah | 17 |
| Grilled Baby Squid, Margheritta Onion, Saffron | 17 |
| Steamed Custard, Chicken Offal, Green Strawberry | 17 |
| Fried Haddock Bun, Sriracha, Tartare Sauce -TUESDAY-THURSDAY DINNER ONLY- | 17 |
| Egg Tagliolini, Brixham Cuttlefish, Fermented Chilli Butter | 16 |
| Spring Lamb Rump, Wild Garlic, Pepper Oil | 39 |
| Wood-Grilled Mackerel, Salsa Roja | 25 |
| Wood-Grilled Monkfish, Rainbow Chard, Vadouvan | 37 |
| Wood-Grilled Turbot, Vichyssoise, Girolles, Peas ^{600g} | 87 |
| Spring Leaves, Elderflower Champagne | 6 |
| Rosemary Focaccia | 4 |
| French Fries | 6 |

please notify staff of any allergies or dietary requirements