



*July
Sample Menu*

Cooley Oyster, Fermented Blackberry, Seaweed	ea 5
Pickles & Ferments	6
Shrub Crudités, Vegan Ranch	9
Vine Leaf Dolma, Early Harvest Olive Oil	ea 3
Raw Prawn Blini, Burnt Lemon, Creme Fraîche	ea 5
Grilled Potato Bread, Whipped Cod's Roe, Citrus Kosho	10
Early Summer Tomatoes, Raspberries, Garum	11
Grilled Baby Squid, Margherita Onion, Saffron	16
Chickpea Pancake, Wild Mushrooms, Arseniko Naxos Cheese	17
Cod & Scallop Sausage, Black Garlic, Tomato Vinegar	18
Fried Cod Bun, Sriracha, Tartare Sauce	-Lunch to 7pm only- 17
Cauliflower, Herb Pesto, Black Sesame Dukkah	16
Egg Tagliolini, Brixham Cuttlefish, Fermented Chilli Butter	16
Wood-Grilled Mackerel, Salsa Roja	25
Tamworth Pork Chop, Early Harvest Olive Oil, Lemon	38
Wood-Grilled Monkfish, Rainbow Chard, Vadouvan	37
Wood-Grilled Skate Wing, Vichyssoise, Girolles, Peas ^{600g}	69
Spring Leaves, Elderflower Champagne	6
Rosemary Focaccia	4
French Fries	6

please notify staff of any allergies or dietary requirements