

Introducing our new menu:

Enjoy the same great flavours, now crafted for sharing. All dishes are served in the centre of the table, with the menu arranged from smaller plates to larger

Painswick rye sourdough, netherend salted butter, smoked cod roe	5
Сорра	6
Saucisson	6
Cantabrian anchovy	6
Croquetas (v)	6
Truffle pudding (v)	7
Calcot onion, romesco sauce (v)	10
Coal roasted artichoke, hazelnut, ajo blanco (v)	12
Pig cheek, celeriac, pear	15
Devonshire crab on toast, blood orange	16
Glazed King oyster mushroom, soy (v)	21
Pork chop, carrot ketchup	24
Lamb, aubergine, fennel	25
BBQ Cornish monkfish, curry sauce Rib	27
of beef, peppercorn sauce	85
Triple, cooked chips (v)	6
Mixed leaf salad (v)	5
BBQ hispi, chilli (v)	6
Crisp potato terrine (v)	6

Selection of British artisan cheese (v)	14
Rhubarb & custard monkey bread (v)	8
Apple tarte tatin, vanilla ice cream	10
Basque cheesecake, blood orange (v)	9
Chocolate cremeux, passionfruit (v)	10

A discretionary 12.5% service charge will be added to the total of your bill