



SMALL PLATES, BUT AN OCTAVE HIGHER

OYSTERS, 4

Fresh Lindisfarne oysters on ice, paired with Franciacorta (Italy), Laurent-Perrier, Cuvée Rosé, (France), Camden Stout (England) LEMON - TOBACCO - SHALLOT & RED WINE VINEGAR - SOY, LIME & GINGER

EVERY WEDNESDAY HALF PRICE OYSTERS

SHARING BOARD, 32

Perfect for sharing with a bottle of Serenello Prosecco (Italy), Rothschild Merlot (France), Havoc & Harmony Sauvignon Blanc (New Zealand)

PROSCIUTTO, CHORIZO, SALAMI, MOZZARELLA, GORGONZOLA, SMOKED CHEDDAR, FOCCACCIA, EVO, AGED BALSAMIC

FOOD

- 1. LAMB CROQUETTE 12
Sardine Ketchup, Whipped Goats Curd, Confit Tomato
2. BREAD ROLL 12
24 Hour Beef Brisket, Truffled Artichoke Beef Jus
3. BURRATA 12
Heritage Tomato, 'Nduja Vinaigrette, Basil
4. BEETROOT 12
Beetroot Textures, Goats Cheese Mousse, Hazelnuts, Dill
5. POMME ANNA 12
Potato Terrine, Truffle Emulsion, Pickled Mushroom
6. BEEF CARPACCIO 14
Rocket, Parmesan, EVO
7. MONKFISH 14
Beef Dripping Potato, Mussel Veloute, Peas
8. SCALLOPS 14
Caramelised Apple, Cauliflower, Black Pudding
9. CRAB 14
Alphonso Mango, Coriander, Crab Tuile

FLATBREADS

- Goats Cheese, Baby Leaf Spinach, Red Onion Marmalade 14
Burrata, 'Nduja sausage, Heritage Tomato 15
Wild Mushroom, Rocket, Truffle Oil 15
Mortadella, Basil Pesto, Pistachio 16
Beef Carpaccio, Rocket, Parmesan Cheese 16

DESSERTS

- LEMON TART 8
Italian Meringue, Raspberry & Sorrel Sorbet
TIRAMISU 8
Espresso Soaked Sponge Fingers Mascarpone, Grated Chocolate
CHEESE BOARD 8
Selection of 3 cheeses, Spiced Pear Chutney, Artisan Crackers, Apple, Grapes, Celery