



RAW	West Mersea rock oysters, shallot vinaigrette (quarter/half dozen) 9/16 Marinated sardines on toast, fennel seed, chilli 10 Wild sea bass carpaccio, marjoram, chilli, datterini tomatoes 16
CHARCUTERIE & CHEESE	Selection of charcuterie, house pickles, grilled toast 16 Chickpea flatbread, speck, marinated greens, burrata stracciatella 9 Burrata, charred flat pears, tuscan ham, radicchio, balsamic dressing 15 Cured beef, pine nuts, balsamic tardivo, parmesan 16
SALADS	Lea Valley organic leaves, dandelion 8 Merinda, black tiger & datterini tomatoes, salted ricotta, basil, verjus dressing 12 Rainbow radishes, tarassaco, frisee, capers, anchovy red wine vinaigrette 9 Broad beans, peas & asparagus, farro, trombetta courgettes, berkswell 12
VEGETABLES	Bobby beans, spring garlic, toasted sunflower seeds, purple basil 11 Chargrilled gem lettuce, beurre noisette capers, kefir dressing 8 Wood roasted peppers and tomatoes, burrata, stracciatella, anchovy, toast 14 Braised new season peas, roasted tropea onions, wild garlic, chicken broth 8 Charred English asparagus, bottarga 10 Charred sweet heart cabbage, bagna cauda, chilli, bread crumbs 8 Wood roasted cauliflower, spiced yoghurt, cumin, toasted buckwheat, coriander 8 Braised violet artichokes, young chard, wild spring garlic 12 Wood roasted purple potatoes, caraway sauerkraut slaw, oregano 9 Wood roasted pale aubergines, perroche goat's cheese, fresh chilli, mint 10 Mushrooms, toast 14
PLATES	Braised pork meatballs, san marzano tomatoes, grilled bread 15 Chargrilled squid, skordalia, lemon, chilli 18 Nettle ravioli, sheep's ricotta, sorrel 17 Braised rabbit leg tortelloni, porcini butter 18 Wood roasted whole sea bream, wild oregano, capers 22 Fish stew, smoked paprika, chickpeas, Exmouth mussels, scarlet prawns, grilled bread 26 Wood roasted half Cornish Red chicken, nduja, tomatoes, parma ham, sourdough 23 Chargrilled skirt steak, salsa verde 21 Wood roasted 1000g cote de boeuf, charred tropea onions 85