



RAW	West Mersea rock oysters, mignonette (quarter/half dozen) 9/16 Trombetta & round zucchini, basil, mint, spanish pine nuts, parmesan 9 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 peaches, tuscan ham, radicchio, balsamic dressing 15 Cured beef, pine nuts, courgettes, parmesan 16
SALADS	Lea Valley organic leaves, dandelion 8 Vesuvio, tiger and datterini tomatoes, salted ricotta, basil, verjus dressing 12 Rainbow radishes, tarassaco, frisee, capers, anchovy red wine vinaigrette 9 Broad beans, peas & green beans, farro, courgettes, berkswell 12
VEGETABLES	Bobby beans, roasted garlic, toasted sunflower seeds, purple basil 11 Chargrilled gem lettuce, beurre noisette capers, kefir dressing 8 Grilled peppers & tomatoes, burrata stracciatella, anchovy, toast 14 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, roasted garlic 12 Wood roasted purple potatoes, caraway sauerkraut slaw, oregano 9 Wood roasted pale aubergines, perroche goat's cheese, fresh chilli, mint 10 Chargrilled corn rib, sea dulse butter, ketchup 9 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 Grilled Sicilian red prawns, roasted red chillies, lemon 24 Wood roasted whole sea bream, wild oregano, capers 22 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