

**RAW**

West Mersea rock oysters, mignonette (quarter/half dozen) 9/18
Marinated sardines on toast, fennel seed, chilli 10
Seabass carpaccio, datterini tomatoes, lilliput capers, chilli, marjoram 17

**CHARCUTERIE
& CHEESE**

Chargrilled polenta, rosemary, pancetta arrotolata 9
Burrata, charred peaches, tuscan ham, radicchio, balsamic dressing 16
Cured beef, porcini mushrooms, parmesan 17
Grilled marinated red peppers, burrata stracciatella, anchovy, toast 16

SALADS

Watermelon, feta, shaved fennel, olives, orange zest, radicchio 10
Italian tomatoes, sourdough, lilliput capers, marinated peppers, anchovy 13
Cornish mid potatoes, sprouts, pea shoots, mustard vinaigrette 9
Cherry belle radishes, chicory, frisee, capers, anchovy red wine vinaigrette 12

VEGETABLES

Wood roasted kohlrabi, sauce gribiche 10
Chargrilled sprouting broccoli, garlic, vinaigrette 11
Wood roasted zucchini, goats yoghurt, pangritata, mint 12
Charred hispi cabbage, bagna cauda, chilli, breadcrumbs 9
Chargrilled corn ribs, smoked ketchup, sea dulse butter 9
Roasted cauliflower, spiced yoghurt, cumin, toasted buckwheat, coriander 9
Chargrilled aubergine, peppers, zucchini, datterini tomatoes, capers 13
Wood roasted friggiteli peppers, large capers 9
Mushrooms, toast 14

PLATES

Polenta, girolles, parmesan 18
Braised pork meatballs, san marzano tomatoes, grilled bread 16
Chargrilled squid, skordalia, lemon, chilli 18
Ravioli, sheep's ricotta, datterini tomatoes, olives 18
Native lobster agnolotti, fennel, chilli, vermouth 32
Braised rabbit leg tortelloni, porcini butter 19
Salt baked whole sea bream, aioli 22
Wood roasted half cornish red chicken, nduja, tomatoes, parma ham, toast 24
Chargrilled flat iron steak, chilli, parsley, balsamic 23
Wood roasted pork chop, datterini tomatoes, salsa verde 26