

**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 pears, tuscan ham, radicchio, balsamic dressing 16
Cured beef, trombetta zucchini, pine nuts, parmesan 16
Chargrilled marinated red peppers, burrata stracciatella, anchovy, toast 16

SALADS

Roasted delicata squash, farro, pomegranate, walnuts, radicchio, dandelion 11
Feta, muscat grapes, radicchio, shallots, balsamic 12
Cornish mid potatoes, sprouts, pea shoots, mustard vinaigrette 9
Red and blue radishes, chicory, frisee, capers, anchovy red wine vinaigrette 12

VEGETABLES

Wood roasted jerusalem artichokes, salsa verde 10
Chargrilled sprouting broccoli, garlic, vinaigrette 11
Roasted carrots, goat's yoghurt, celery leaf, black sesame 11
Chargrilled kalibos cabbage, bagna cauda, chilli, breadcrumbs 9
Wood roasted sprouts, chorizo, gremolata 9
Roasted cauliflower, spiced yoghurt, cumin, toasted buckwheat, coriander 9
Wood roasted friggittelli peppers, large capers 9
Chargrilled aubergine, peppers, zucchini, datterini tomatoes, capers 13
Wood roasted purple potatoes, caraway sauerkraut slaw, oregano 11
Mushrooms, toast 14

PLATES

Squid ink gnocchi, vongole, bottarga 20
Braised pork meatballs, san marzano tomatoes, grilled bread 16
Chargrilled squid, skordalia, lemon, chilli 18
Squash ravioli, ricotta, chestnut, sage 18
Native lobster agnolotti, fennel, chilli, vermouth 34
Braised rabbit leg tortelloni, porcini butter 19
Wood roasted whole sea bream, wild oregano, capers 22
Wood roasted half cornish red chicken, nduja, tomatoes, parma ham, toast 24
Chargrilled rump steak, chilli, parsley, balsamic 23
Wood roasted pork chop, datterini tomatoes, salsa verde 26