

**RAW**

West Mersea rock oysters, mignonette (quarter/half dozen) 9/18
Marinated sardines on toast, fennel seed, chilli 10
Seabass carpaccio, bergamot, fennel, celery heart, lilliput capers, chilli 16

**CHARCUTERIE
& CHEESE**

Chargrilled polenta, gorgonzola, mustard fruits, speck 11
Burrata, charred pears, tuscan ham, radicchio, balsamic dressing 16
Cured beef, marinated radicchio, pine nuts, parmesan 16
Chargrilled marinated red peppers, burrata stracciatella, anchovy, toast 16

SALADS

Grilled fennel, clementine, castel franco, bottarga 12
Roasted delica squash, farro, pomegranate, walnuts, radicchio, dandelion 11
Feta, muscat grapes, radicchio, shallots, balsamic 12
Cornish mid potatoes, sprouts, pea shoots, mustard vinaigrette 9
Puntarelle, chicory shoots, capers, anchovy vinaigrette 12

VEGETABLES

Wood roasted jerusalem artichokes, salsa verde 10
Chargrilled sprouting broccoli, garlic, chilli, vinaigrette 10
Wood roasted pale aubergines, goat's curd, fresh chilli, mint 13
Chargrilled hispi cabbage, bagna cauda, chilli, breadcrumbs 9
Wood roasted sprouts, chorizo, gremolata 9
Roasted cauliflower, spiced yoghurt, cumin, toasted buckwheat, coriander 9
Roasted carrots, goat's yoghurt, celery leaf, black sesame 11
Wood roasted purple potatoes, caraway sauerkraut slaw, oregano 11
Mushrooms, toast 14

PLATES

Braised pork meatballs, san marzano tomatoes, grilled bread 16
Pappardelle, cavolo nero, new season tuscan olive oil 16
Chargrilled squid, skordalia, lemon, chilli 18
Ricotta gnudi, winter truffle 35
Ravioli, ricotta, delica squash, chestnut, sage 18
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 25
Wood roasted pork chop, datterini tomatoes, salsa verde 26