

RAW	West Mersea rock oysters, mignonette (half dozen) 19 Cured seatrout, crème fraiche, pickled cucumber, toast 12 Seabass carpaccio, marjoram, chilli, datterini tomatoes 16
CHARCUTERIE & CHEESE	Smashed broad beans, basil, mint, burrata stracciatella, toast 14 Chargrilled polenta, gorgonzola, mustard fruits, speck 11 Burrata, charred pears, tuscan ham, radicchio, balsamic dressing 16 Cured beef, romana zucchini, pine nuts, parmesan 16
SALADS	Beetroots, goat's curd, watercress, horseradish 10 Broad beans, peas, green beans, farro, zucchini, berkswell 12 Cornish mid potatoes, sprouts, pea shoots, mustard vinaigrette 6 Puntarelle, chicory shoots, capers, anchovy vinaigrette 10
VEGETABLES	Chargrilled sweet potato, chimichurri 9 Braised peas, roasted tropea onions, chicken broth 13 Wood roasted zucchini, goats yoghurt, pangritata, mint 12 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 Roasted cauliflower, spiced yoghurt, cumin, toasted buckwheat, coriander 9 Wood roasted purple potatoes, caraway sauerkraut slaw, oregano 11 Mushrooms, toast 14
PLATES	Nettle ravioli, sheep's ricotta, sorrel 18 Braised rabbit leg tortelloni, porcini butter 19 Grilled gem lettuce, swordfish, taggiasca olives, capers 26 Braised pork meatballs, san marzano tomatoes, grilled bread 16 Chargrilled squid, skordalia, lemon, chilli 19 Wood roasted whole sea bream, wild oregano, capers 22 Chargrilled rump steak, chilli, parsley, balsamic 25 Wood roasted half cornish red chicken, nduja, tomatoes, parma ham, toast 24 Wood roasted Lamb gigot, datterini tomatoes, salsa verde 25

