

**RAW**

West Mersea rock oysters, mignonette (half dozen) 20
Cured seatrout, crème fraiche, pickled cucumber, toast 12
Seabass carpaccio, marjoram, chilli, datterini tomatoes 16
Octopus carpaccio, grilled pepper vinaigrette 16

**CHARCUTERIE
& CHEESE**

Stracciatella, vezuvio tomatoes, samphire, bottarga, 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

Panzanella, vezuvio tomato, anchovy vinaigrette 12
Broad beans, peas, green beans, farro, zucchini, berkswell 12
Feta, muscat grapes, radicchio, shallots, balsamic 12
Rainbow radish, anchovy vinaigrette, chicory, capers 10
Yellow beans, sprouts, pea shoots, mustard vinaigrette 12

VEGETABLES

Chargrilled corn ribs, smoked ketchup, sea dulse butter 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
Mushrooms, toast 14

PLATES

Zucchini ravioli, sheeps ricotta, zucchini flowers, marjoram 19
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