



<b>RAW</b>	West Mersea rock oysters, mignonette (half dozen) 20 Seabass carpaccio, marjoram, chilli, datterini tomatoes 16 Cured seatrout, crème fraiche, pickled cucumber, toast 12 Octopus carpaccio, grilled pepper vinaigrette 16
<b>CHARCUTERIE &amp; CHEESE</b>	Stracciatella, marinated peppers, anchovies, 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
<b>SALADS</b>	Panzanella, vezuvio tomato, anchovy vinaigrette 12 Roasted delica squash, farro, pomegranate, walnuts, radicchio 12 Feta, muscat grapes, radicchio, shallots, balsamic 12 Rainbow radish, anchovy vinaigrette, chicory, capers 10 Yellow beans, sprouts, pea shoots, mustard vinaigrette 12
<b>VEGETABLES</b>	Wood roasted jerusalem artichokes, salsa verde 10 Roasted carrots, goat's yoghurt, celery leaf, black sesame 12 Roasted beetroots, horseradish, crème fraiche 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 Roasted cauliflower, spiced yoghurt, cumin, toasted buckwheat, coriander 9 Mushrooms, toast 14
<b>PLATES</b>	Ravioli, ricotta, delica squash, chestnut, sage 19 Braised rabbit leg tortelloni, porcini butter 19 Ricotta gnudi, autumn truffles 33 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 veal chop, borettane onions, salsa verde 49