



<b>RAW</b>	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
<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, king oyster mushroom, pine nuts, parmesan 16
<b>SALADS</b>	Cornish mid potatoes, sprouts, pea shoots, mustard vinaigrette 9 Puntarelle, capers, anchovy red wine vinaigrette 9 Feta, muscat grapes, radicchio, shallots, balsamic 12 Grilled fennel, clementine, castel franco, bottarga 12 Roasted delica squash, farro, pomegranate, walnuts, radicchio 12
<b>VEGETABLES</b>	Wood roasted jerusalem artichokes, salsa verde 10 Roasted carrots, goat's yoghurt, celery leaf, black sesame 12 Chargrilled sprouting broccoli, garlic, chilli, vinaigrette 10 Roasted beetroots, horseradish, crème fraiche 10 Wood roasted brussels sprouts, chorizo, gremolata 10 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
<b>PLATES</b>	Agnolotti, ricotta, chestnut, cavolo nero 19 Braised rabbit leg tortelloni, porcini butter 19 Ricotta gnudi, winter truffles 33 Braised pork meatballs, san marzano tomatoes, grilled bread 16 Wood roasted whole sea bream, wild oregano, capers 22 Chargrilled squid, skordalia, lemon, chilli 22 Wood roasted half cornish red chicken, nduja, tomatoes, parma ham, toast 24 Chargrilled rump steak, chilli, parsley, balsamic 25 Wood roasted veal chop, borettane onions, salsa verde 49