

**RAW**

West Mersea rock oysters, mignonette (half dozen) 21
Seabass carpaccio, marjoram, chilli, datterini tomatoes 17
Cured seatrout, crème fraiche, pickled cucumber, toast 12
Octopus carpaccio, grilled pepper vinaigrette 17

**CHARCUTERIE
& CHEESE**

Stracciatella, broad bean pesto, basil, toast 14
Chicken liver, toast, raddichio tardivo, balsamic 10
Chargrilled polenta, gorgonzola, mustard fruits, speck 12
Burrata, charred pears, tuscan ham, radicchio, balsamic dressing 16
Cured beef, king oyster mushroom, pine nuts, parmesan 17

SALADS

Cornish mid potatoes, sprouts, pea shoots, mustard vinaigrette 9
Rainbow radish, tarassaco, capers, red wine anchovy vinaigrette 10
Italian baby spinach, tropea onion, olives, roast garlic vinaigrette, pangrattato 9
Fennel, blood orange, taggiasca olives, castel franco 11

VEGETABLES

Wood roasted sweet potatoes, chimichurri 9
Roasted cauliflower, spiced yoghurt, cumin, toasted buckwheat, coriander 9
Roasted zucchini, goat's youghurt, mint, pangrattato 12
Wood roasted jerusalem artichokes, salsa verde 10
Chargrilled hispi cabbage, bagna cauda, chilli, breadcrumbs 9
Roasted beetroots, horseradish, crème fraiche 10
Chargrilled sprouting broccoli, garlic, chilli, vinaigrette 10
Wood roasted English asparagus, monk's beard, bottarga 15
Mushrooms, toast 14

PLATES

Nettle ravioli, ricotta, sorrel 19
Braised beef short rib agnolotti, porcini butter 19
Chargrilled squid, skordalia, lemon, chilli 22
Wood roasted whole sea bream, wild oregano, capers 22
Wood roasted half cornish red chicken, nduja, tomatoes, parma ham, toast 25
Chargrilled rump steak, chilli, parsley, balsamic 25
Braised pork meatballs, san marzano tomatoes, grilled bread 17
Lamb gigot, datterini tomatoes salsa verde 25