

**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

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**CHARCUTERIE  
& CHEESE**

Stracciatella, smashed broad beans, basil, toast 14  
Chicken liver, toast, raddichio tardivo, balsamic 10  
Porchetta, black iberiko tomatoes, aioli, anchovies 14  
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

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**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

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**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

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**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