

**RAW**

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

**CHARCUTERIE
& CHEESE**

Chicken liver, toast, watercress, balsamic 10
Sheep's ricotta, taggiasca olives, marjoram, toast 12
Porchetta, vesuvio tomatoes, aioli, anchovies 14
Chargrilled polenta, gorgonzola, mustard fruits, speck 12
Burrata, charred peach, tuscan ham, radicchio, balsamic dressing 16

SALADS

Feta, cherries, radicchio, shallots, balsamic 13
Cornish mid potatoes, sprouts, pea shoots, mustard vinaigrette 9
Rainbow radish, chicory catalogna, capers, red wine anchovy vinaigrette 10
Italian baby spinach, tropea onion, olives, roast garlic vinaigrette, pangrattato 9
Panzanella, vesuvio tomato, anchovy vinaigrette 13

VEGETABLES

Wood roasted sweet potatoes, chimichurri 9
Roasted cauliflower, spiced yoghurt, cumin, toasted buckwheat, coriander 9
Roasted zucchini, goat's yoghurt, mint, pangrattato 12
Wood roasted jerusalem artichokes, salsa verde 10
Chargrilled hispi cabbage, bagna cauda, chilli, breadcrumbs 9
Chargrilled sprouting broccoli, garlic, chilli, vinaigrette 10
Wood roasted pale aubergine, goat's curd, chilli, garlic 13
Wood roasted english asparagus, monk's beard, bottarga 14
Mushrooms, toast 14

PLATES

Zucchini ravioli, ricotta, zucchini flowers, marjoram 19
Braised beef short rib agnolotti, porcini butter 19
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 25
Chargrilled rump steak, chilli, parsley, balsamic 25
Braised pork meatballs, san marzano tomatoes, grilled bread 17
Lamb gigot, datterini tomatoes, salsa verde 26
Chargrilled scarlet prawns, spring garlic, chilli 26