

**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, marinated spinach, aioli, anchovies 14
Chargrilled polenta, gorgonzola, mustard fruits, speck 12
Burrata, charred peach, tuscan ham, radicchio, balsamic dressing 17

SALADS

Feta, muscat grapes, radicchio, shallots, balsamic 14
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 14

VEGETABLES

Wood roasted sweet potatoes, chimichurri 9
Chargrilled hispi cabbage, bagna cauda, chilli, breadcrumbs 10
Roasted cauliflower, spiced yoghurt, cumin, toasted buckwheat, coriander 9
Wood roasted pale aubergine, goat's curd, chilli, garlic 15
Roasted carrots, goat's yogurt, celery leaf, black sesame 12
Chargrilled sprouting broccoli, garlic, chilli, vinaigrette 11
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, lentils, rocket, chilli 22
Wood roasted half cornish red chicken, nduja, tomatoes, parma ham, toast 26
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