

**RAW**

West Mersea rock oysters, mignonette (half dozen) 21
Seabass carpaccio, green chilli, fennel, celery heart, bergamot, capers 18
Cured seatrout, crème fraiche, pickled cucumber, toast 12
Octopus carpaccio, grilled pepper vinaigrette 17

**CHARCUTERIE
& CHEESE**

Chicken liver, toast, radicchio tardivo, 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 pear, tuscan ham, radicchio, balsamic dressing 17

SALADS

Beetroots, clementine, winter leaves, quince 12
Purple potatoes, marinated peppers, pea shoots, roast pepper vinaigrette 11
Puntarelle, capers, red wine anchovy vinaigrette 10
Mammole artichoke, rocket, parmesan 15
Italian baby spinach, tropea onion, olives, roast garlic vinaigrette, pangrattato 9
Fennel, blood orange, taggiasca olives, castel franco 13

VEGETABLES

Wood roasted sweet potatoes, chimichurri 9
Chargrilled hispi cabbage, bagna cauda, chilli, breadcrumbs 11
Roasted cauliflower, spiced yoghurt, cumin, buckwheat, coriander 9
Wood roasted jerusalem artichokes, salsa verde 10
Slow roast roscoff onions, spiced feta, balsamic 15
Chargrilled sprouting broccoli, garlic, chilli, vinaigrette 11
Wood roasted purple potatoes, caraway sauerkraut slaw, aioli 12
Roasted carrots, goat's yogurt, celery leaf, black sesame 12
Mushrooms, toast 14

PLATES

Broccolo, ravioli, ricotta, sage butter 19
Braised beef short rib agnolotti, porcini butter 21
Wood roasted whole sea bream, wild oregano, capers 23
Chargrilled squid, skordalia, lemon, chilli 24
Wood roasted half cornish red chicken, nduja, tomatoes, parma ham, toast 26
Chargrilled rump steak, chilli, parsley, balsamic 26.5
Braised pork meatballs, san marzano tomatoes, grilled bread 18
Chargrilled scarlet prawns, spring garlic, chilli 28
Wood roasted pork tomahawk, datterini tomatoes, salsa verde 33