

## SNACKS

Espelette Mix, Nuts £4.50  
Sea Salt & Balsamic, Nuts £4.25  
Fried & Salted Chilli Corn £3.95  
Gordal, Olives £5.50  
Italian Mixed, Olives £4.75  
Lemon Basil & Mint, Olives £5.25

## OYSTERS

(Thursday, Friday & Saturday)

Excellent clean oysters from West Mersea, Essex! When they're gone – they're gone!

HALF A DOZEN  
£14.00



EACH  
£3.00

DOZEN  
£26.00

## CHOOSE YOUR DRESSING

Yuzu Ponzu & Togarashi  
Pickled Cucumber  
Classic Lemon, Red Wine & Shallot Dressing

## SMALL PLATES

Hung Yoghurt, Pomegranate,  
Ezme Condiment, Crisp Bread  
£6.25

Deep Fried Mac & Cheese  
Truffle Mayo  
£5.95

Ras El Hanout Chickpeas,  
Red Pepper Houmous, Coriander & Pitta  
£6.00

Octopus, Harissa, Lime, Tomato  
Onion, Lovage  
£11

House Made Garlic & Thyme Focaccia,  
Ricotta & Honey  
£5.50

Braised Beef Croquettes,  
Gherkin Ketchup  
£7.50

Flat Iron Steak, Charred Onion,  
Scallions, Crispy Onions  
£11.50

Queen Scallops, Gremolata,  
Straw Potato  
£9.50

Prices include VAT. A discretionary 10% service charge will be added to your bill. For information relating to allergens please speak to our team member.

## Camembert

£12.50

Rosemary & Garlic Baked Camembert, Crackers, House  
Made Garlic & Thyme Focaccia, Truffled Honey, Tomato  
& Onion Chutney

## British Charcuterie Board (Available Individually)

£22.95

A selection of British cured meats accompanied with  
Cider Pickled Onions, Smoked Chilli Jam, Red Pepper  
Tapenade, Crackers & Crisp Breads

Cocoa Spiced Venison Bresaola, Berkshire Salami,  
Hartgrove Coppa, Dorset Bresaola & Chorizo Picante

## Artisan British Cheese Board (Available Individually)

£19.95

A selection of British Cheeses accompanied with Cider  
Pickled Onions, Quince Jelly, Tomato & Onion Chutney,  
Crackers & Oat Cakes

## Witherage In Hay, Oxfordshire

*Semi-Hard, Pasteurised Cow's Milk, Organic, Animal Rennet*  
Witheridge has the strength of a mature cheddar, but  
the sweetness and umami notes of an Alpine cheese.

## Teifi Mature, Ceredigion

*Hard, Raw Cow's Milk, Animal Rennet*

Teifi is aged for 6 to 12 months. The maturity gives it a  
stronger flavour and intensifies the complexity of the raw  
milk, giving the cheese a denser texture & taste.

## Old Winchester

*Semi-Hard, Pasteurised Cow's Milk, Vegetarian Coagulant*

Winchester has a rich creaminess with notes of nuts and  
caramelization. Its sweetness is offset by a slight tang.

## Pitchfork, Somerset

*Firm, Raw Cow's Milk, Organic, Animal Rennet*

A full bodied, dense and nutty Cheddar with a juicy bite  
and creamy texture that rolls around the mouth.

## Sinodun Hill, Oxfordshire

*Soft, Pasteurised Goat's Milk, Vegetarian Coagulant*

A fabulous cheese with delicate texture and fresh,  
herbaceous flavours.

## Lanark Blue, Scotland

*Blue, Raw Sheep's Milk, Vegetarian Coagulant*

This is a classic unpasteurised sheeps' milk blue cheese,  
with fudge, cream and mineral notes from the bolts of  
blue running through it.

## Baron Bigod, Bungay

*Soft, Pasteurised Cow's Milk, Animal Rennet*

This Brie-style cheese has a silky breakdown under the  
rind and balances a clean lactic brightness with  
mushroomy, vegetal notes.