

## WITH DRINKS

TEMPURA STEMS AND HERBS  
Szechuan, mandarin and kaffir lime vinegar (V)  
£7

CRUMPET LOBSTER TOAST  
kumquat and chilli sauce  
£8

LEAFY RADISHES  
herb fromage frais, black olive (V)  
£6

PICKLES AND FERMENTS  
Valdeon or duck pastrami (V)  
£7

SPAGHETTI SQUASH, ezme, mandarin yoghurt (V) £8

HOT TOMATOES, cold yoghurt, Urfa chilli (V) £8

GRILLED ONIONS, whipped feta, green gazpacho £8

PEPPERS, white polenta, egg yolk bottarga (V) £8.5

RED CABBAGE, Gorgonzola, grapes, juniper £10.5

HASSELBACK BEETROOT, LIME CREAM, HERB SALSA (V) £6.5

CELERIAC SHAWARMA, bkeila, fermented tomato (V) £14.5

SQUID AND LARDO SKEWER, red pepper glaze, fennel salad £13

MUSSELS, cascabel oil, hay smoked pink fir apple potatoes £9.5 / £18

GRILLED HALIBUT, smoked fish butter curry, coconut, einkorn roti (for 2 to share) £48

BEEF CARPACCIO (GRASS FED), beetroot, Crowdie £12.5

ONGLET SKEWERS (grass fed), mayo, fermented green chilli, peanut £14 / £20.5

JERUSALEM MIXED GRILL, baharat onions, pickles £19

CONGEE, braised beef, fermented daikon £19.5

## SIDES

Hay smoked pink fir apple potatoes, crème fraiche (VG option) £7

Wilted Swiss chard (VG) £6

Tomato carpaccio, ginger, spring onion, pickled chillies (VG) £5

Pita or sourdough bread (VG) £4