

WITH DRINKS

TEMPURA STEMS AND HERBS
Szechwan pepper, elderflower vinegar (VG)
£7

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

CRUMPET LOBSTER TOAST
kumquat and chilli sauce
£8

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

RUNNER BEANS, peach, goat's cheese, smoked almonds (V) **£8.5**

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

TROPEA ONIONS, whipped feta, green gazpacho (V) (VG option) **£8**

ASPARAGUS, skordalia, capers (V) **£8.5**

SWEETHEART CABBAGE, dashi, anchovy (VG option) **£11.5**

PEAS, broadbeans, chilli, garlic (V) **£13**

CELERIAC SHAWARMA, bkeila, fermented tomato (V) (VG option) **£14.5**

SQUID AND LARDO SKEWERS, red pepper glaze, fennel salad **£13**

MUSSELS, cascabel oil, hay smoked Jersey royals **£9.5 / £18**

GRILLED FISH, scotch bonnet sauce, corn flatbread (for 2 to share) **£48**

BEEF CARPACCIO, artichoke, Crowdie **£12.5**

ONGLET SKEWERS, beef fat, fermented green chilli **£14 / £20.5**

JERUSALEM MIXED GRILL, baharat onions, pickles **£19**

CONGEE, braised beef, fermented daikon **£19.5**

SIDES

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Hay smoked Jersey royals **£7**

Wilted Swiss chard (VG) **£6**

Tomato and elderflower salad (VG) **£6.5**

Pitta or sourdough bread (VG) **£4**

Please let your waiter know if you have any food allergies