

NIBBLES

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PARSNIP AND PECORINO CROQUETTES
smoked garlic aioli, pickled walnuts
£7.5

LOBSTER CRUMPET
kumquat and chilli sauce
£8

RADISH
Yuzu, almond and jasmine cream (VG)
£6

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

SMALL PLATES

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BURRATA, monk's beard, rhubarb, lemon **£13.5**

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

VIOLET ARTICHOKEs, green beldi olives, galotyri (V) **£9**

PURPLE SPROUTING BROCCOLI, furikake, peanut sauce (VG) **£8.5**

GRILLED CALÇOT ONIONS, muhammara (VG) **£9.5**

CONFIT MUSHROOMS, chilli, fermented black vinegar (VG) **£9.5**

COAL ROASTED SWEDE, blood orange, anchovy, Aleppo chilli **£9**

CELERIAC SHAWARMA, bkeila, fermented tomato (VG option) **£15**

SQUID AND LARDO SKEWER, fermented red pepper, fennel, aioli **£16**

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

BEEF CARPACCIO (GRASS FED), Jerusalem artichoke, Crowdie **£12.5**

CONGEE, braised beef (grass fed), fermented daikon **£14**

LARGE PLATES

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GRILLED HALIBUT, smoked fish butter curry, coconut, einkorn roti (for 2 to share) **£54**

CHALKSTREAM TROUT, pistachio salsa, kohlrabi, bergamot **£19.5**

ONGLET SKEWERS (grass fed), mayonnaise, fermented green chilli, peanut **£20.5**

JERUSALEM MIXED GRILL (veg or meat), baharat onions, pickles, pita, tahini (VG option) **£21**

SIDES

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HAY SMOKED PINK FIR APPLE POTATOES, crème fraiche (VG option) **£7**

BITTER LEAVES, herbs, whey, miso (VG option) **£6.5**

SWISS CHARD, tomato, olives (VG) **£6**

PITA, tahini (VG) **£4.5**

SOURDOUGH, early harvest olive oil (VG) **£4**

WIFI password: Celeriac

Our napkins are for sale - £20 / £22