

## NIBBLES

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PADRON PEPPERS  
almond cream, togarashi (VG)  
**£7**

LOBSTER CRUMPET  
kumquat and chilli sauce  
**£8**

PICKLES AND FERMENTS  
Valdeon cheese or pork Coppa (V option)  
**£7**

## SMALL PLATES

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BURRATA, raw courgette, elderflower, lime, basil **£13.5**

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

PIATTONI BEANS, goat's cheese, peach, smoked almonds (VG option) **£10.5**

GRILLED ONIONS, whipped feta, green gazpacho **£9.5**

GRILLED KASUZAKE CUCUMBER, peanut and lime sambal (VG option) **£8.5**

HOT TOMATOES, cold yoghurt, Urfa chilli, oregano (VG option) **£9**

COURGETTES, goat's yoghurt, Aleppo butter, Malawah bread (V) **£10.5**

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

SMOKED MUSSELS, squid, kohlrabi kimchi, peanut and chilli oil **£18**

BBQ HERB STUFFED MACKEREL, aubergine, pepper ezme **£13**

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

HOGGET RIBS, black garlic and pomegranate, red onions, beetroot kvass, dukkah **£16.5**

## LARGE PLATES

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

CHALKSTREAM TROUT, tomatoes, bobby beans, horseradish, lobster oil **£19.5**

RUMP STEAK (grass fed), trombetta courgette, swiss chard, Saamjang sauce **£24**

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

## SIDES

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TOMATO AND WATERMELON SALAD, orange and ginger (VG) **£7**

CHICKPEAS, preserved lemon, lovage (VG) **£6.5**

ORGANIC SALAD LEAVES AND SHOOTS, citrus oil (VG) **£6.5**

PITA, tahini (VG) **£4.5**

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