

OYSTERS

Crispy potato wrapped, Tonbori furikake	5.50
Natural with cucumber granita, whey	4.50
Natural with mignonette sauce	4.50

SNACKS

Coombeshead Farm sourdough with house whipped butter (v)	5	Chalkstream farm trout charcuterie plate, whipped trout roe, soda bread	15
Gordal olives (v)	4.5		
Salted Almonds	4.5	Buttermilk cauliflower, curry mayo, date puree (v)	7.5
Smoked mackerel doughnuts, horseradish, herring roe x2	8.5	Crab tortilla okonomiyaki	17

Mangalitza Ham croquettes x2 8

Mussel Escabeche, squid ink tostado, pickled red onions, chipotle mayo 8.5

Isle of Wight padron peppers (v) 7.5

PINXOS

Mussells, yellow curry sauce	16	Philips Warren sirloin steak, green peppercorn sauce, Trevelyan Farm leaves	39
Violet Knights aubergine, garlic crisps, Au Poivre sauce (v)	12	Heritage beets, burrata, orange, beet molasses, lovage (v)	15
<i>Hake, courgette & cep fritter, chicken butter sauce, spinach 28</i>		Glazed kohlrabi, oyster mushrooms, cauliflower fungus, caramelised whey (v)	19
<i>Gurnard, Bouillabaisse sabayon, rouille, Kalamata olive caramel 25</i>			

SIDES 5

Fries
Cornish new potatoes, wild garlic butter
Trevelyn Farm Organics leaves
Gear Farm organic greens, seaweed butter
Courgettes, lovage, tiger lemons

DESSERTS

White chocolate cremeaux, strawberry, custard	10.5
Kota cheese plate (v) <i>Please ask for today's</i>	16
Black crab apple cake, buttermilk ice cream, walnut praline	10.5
Black sesame baked cheese, matcha, yuzu, blueberries.	10.5