

CAVIAR

Exmoor caviar, cultured cream, chives, potato crisps75

OYSTERS

Crispy potato wrapped, Furikake tonburi 4.75

Natural with rhubarb granita, pickled rhubarb, whey 4.50

Natural with mignonette sauce 4.50

SNACKS

Coombeshead Farm sourdough with house whipped butter 5

Gordello Olives 4.50

Gilda's 5

Salted roast peanuts, crispy anchovies 4

Crab kroketa, brown crab saffron aioli 8

Chalkstream farm trout charcuterie plate, whipped trout roe, soda bread 15

Cured ham plate 15

Wild garlic, rustler sheep cheese waffle 9

Tortilla Okinamiyaki 9

Three cheese plate 15

-Rustler

-Wigmore

-Cornish

Cheddar

PINXOS

FROM THE SEA

Cuttlefish lasagne, Aji Rojo 18

Hot shellfish bowl, Miso shellfish Bisque 17

Hake Mouclade, Granny Smith 18

John Dory 18

Brill 18

FROM THE LAND

Pork cheek, clams, cider 16

Venison tartare, Yukhoe dressing, nashi pear 16

Grilled beef steak Per Kg

14yr Old Ex Dairy

Herd 12-14KG

FROM THE GROUND

Roast red cabbage, green walnut, green peppercorn sauce 15

Cauliflower steak, cheese custard, truffle 16

Onion Tartin, pickled mustard seeds 15

DESSERTS

Oolong tea, rice pudding, brûlée Black apple cake 9.95

walnuts cake, buttermilk ice cream White chocolate 9.95

Cremeaux, rhubarb, custard 9.95

Please ask our team for today's 6 course chefs menu

KOTA