



NOCELLARA OLIVES 4

LAMB SALAMI 8

guindillas

CHICKEN LIVER PARFAIT 9

black pepper & treacle sourdough

FARINATA

beef ragù, tahini & cornichons 7

charred mushrooms, sesame & scotch bonnet 6

NUTBOURNE TOMATO 13

smoked tomatoes, miso cured beef & whey

BEEF TARTARE 14

gochujang, ginger & rose gem

WYE VALLEY ASPARAGUS 16

hollandaise & cep powder

GRILLED ARTICHOKE 15

nocellara, smoked feta, & rocket

SWEET POTATO AGNOLOTTI 21

chicken wing butter, pecan & belpor knolle

SALMON 27

dashi vinegar, daikon & nori

MONKFISH 33

black pepper & lardo

TAMWORTH PORK CHOP 27

hot & sour, burnt spring onion dressing

IBERICO RIBS 28

jerk

SIRLOIN 80

salsa verde

CHOCOLATE & TOASTED

RICE RIPPLE 10

popcorn & puffed rice

STRAWBERRIES & CREAM 13

woodruff, shortbread & pink peppercorn

vegetarian menu available

A discretionary 13.5% service charge will be added to your final bill

Please let our team know if you have any allergies, full allergens information available

BY THE GLASS

SPARKLING

L'archetipo Susumante | Puglia, Italy
fresh red berries
13 / 72

Irroy Taittinger | Champagne, France
crisp, fruity, classic
16 / 90

ROSÉ & ORANGE

Rumor Rosé | Provence, France
refreshing, strawberry
10 / 30 / 54

Invasion of Great Taste Orange | Wagram, Austria
tropical, lively, aromatic
11 / 33 / 59

WHITE

Valdibella Catarratto | Sicily, Italy
honey, orchard fruit
8 / 24 / -

Planet Mouraz Vinho Verde | Dão, Portugal
atypical, citrus, long finish
11 / 33 / 59

UVA Trebbiano | Abruzzo, Italy
oily, textured, gastronomic
11 / 33 / 59

The Artemis | Santorini, Greece
creamy, apple, jasmine
16 / 48 / 90

RED

Valdibella Nero d'Avola | Sicily, Italy
aromatic, black cherry, pepper
8 / 24 / -

Madlieri 'Rose' (*chilled*) | Kakhei, Georgia
light, floral, fruity
10 / 30 / 54

Domaine des Chanssaud | Côte du Rhône, France
10 / 30 / 54
delicate cherries, chocolate, spice

Silice Viticulttores Tinto | Galicia, Spain
bright red fruits, savoury, mineral
12 / 36 / 69

SWEET

Entras Solelh | Gascogne, France
aromatic, pineapple, honey
9 / 54

Vin Santo del Chianti | Tuscany, Italy
walnuts, hazelnuts, orange zest
12 / 70