

RAW

Bentley's Bread & Cultured In-house Butter	2.50
Colchester Rock Oyster (pp)	3.10
Hereford Beef Tartare, Oyster Cream & Seaweed (Extra Caviar £20)	10.75
Charred Soused Mackerel, Kohlrabi, Horseradish & Smoked Mascarpone	8.75
Yellowfin Tuna Tartare, Yuzu, Lychee & Mint	14.00

SMALL PLATES

Whipped Cod's Roe, Crispy Salsify & Brown Butter	9.75
Salt Chilli Fried Chicken, Cucumber, Mustard & Chilli Pickles	11.25
Beef Short Rib on Toast, Gherkin Ketchup & Blue Cheese	12.50
Fire Oven Squid, Chorizo, Feta, Mussel & Parsley Broth	15.50
Whipped Chicken Liver Parfait, Goose Fat Toast & Burnt Apple	11.25
Bacon & Onion Potato Cake, Smoked Eel & Horseradish	10.25
Warm Cured Salmon, Salted Cabbage, Nam Jim	8.75
Prawn & Morteau Sausage Kebab, Tabasco & Honey Dressing	14.00
Warm Lentil Salad, Courgette, Fresh Herbs & Harissa	6.00 /13.50
Salt Baked Celeriac, Beaufort Cheese & Autumn Black Truffle	19.75

LARGE PLATES

Tipperary Hereford Prime Sirloin, Beef Tongue, Capers & Miso Bearnaise	32.50
Over Embers Lamb, Shepherd's Pie Croquette, Ricotta, Courgette & Basil	32.75
Sugar Pit Pork, Warm Lentils, Root Vegetables & Smoked Jalapeno	27.00
Baked Hake, Samphire, Pickled Mussels & Saffron	26.50
Charcoal Grilled Brill, Smoked Crab Sauce, Clams & Cauliflower	32.50
Fire Roast Seabass, Jerusalem Artichoke, Chicken Sauce & Fresh Autumn Pear	29.75
Wood Fire Baked Crab Mac, Marjoram & Aged Parmesan	32.00
Chilli Lobster Noodles, Spring Onion & Coriander*	35.00
Suckling Pig (To Share), Crispy Pig Ears & Pickled Pear*	85.00

SIDES

Mash, Smoked Butter & Bone Marrow Crumb / Chips / Bitter Leaves & Shallots	5.00
Glazed Carrots & Cumin / Cavolo Nero, Chilli & Garlic	6.50
Charred Purple Sprout Broccoli, Almond & Lime	7.50
Courgettes, Salsa Verde, Ricotta & Pine Nuts	7.50
Barbecue Sweetcorn, Smoked Harissa & Spring Onion	8.50