

SESTA

Cheddar cheese scone & cider rarebit 4

Radish & apple crudités with caramelised onion & soy cremeux 4

Charred foccaccia & sauce puttanesca 5

Mackerel & smoked pork rillettes on pomme anna 5

Fried chicken, smoked eel & leek palapa 5

Nduja scotched olives & aggressive aioli 6

Ham & ancho chilli croquette & rhubarb hot sauce 6

Grilled Marmande tomatoes, cashew & green garlic puree with fennel slaw 13

Courgette souvlaki, sauerkraut, wild garlic labneh & crispy chickpeas 13

Sichuan cold chicken terrine, smacked cucumbers, citrus & black vinegar 14

Confit Chalkstream trout, pea & leek vol au vent & wild rocket 15

Egg yolk & cream cheese raviolo, pickled mushroom, nettle puree & rainbow chard 26

Grilled stone bass, kare kare, smoked aubergine & agretti 27

Grilled 60 day aged Old Spot chop, confit Galia melon, baby kale salad & pommery mustard 27

Smoked brisket, raw asparagus, preserved lemon, roasted maitake & miso peppercorn sauce 29

Crispy potatoes & bagna cauda 6

Charred hispi cabbage & marmite butter 6

Toasted red rice gelato 5

Chilled chocolate nemesis, flapjack ice cream & cornflake cake 9

Poached pear, brown butter cake, meringue & meadow sweet chantilly 9

Dorstone, homemade hobnobs with ancho chilli & aubergine relish 8

Please inform us of any allergies or dietary requirements before you order

A discretionary 12.5% service charge will be added to the bill