

SESTA

Sparkenhoe cheese scone & cider rarebit 4

Carrot pakora & tandoori mayo 4

Folx Farm Radishes, sunflower seed crema & preserved limequat 4

Condensed milk bread & caramelised honey butter 4

Nduja scotched olives & aggressive aioli 6

Pomme anna & broad bean guac 6

Octopus arancini & mussel cream 7

Grilled Marmande tomatoes, tahini & green garlic puree, spring peas 13

Smoked cauliflower, aubergine muhammara, almonds & lemon balm 13

Sutton Hoo chicken lamachun, lemon yoghurt & cucumber salad 14

Chalkstream trout crudo, Thai chilli dressing, mustard leaf & loquat 15

Tagliatelle, chervil, pickled shiitake, confit egg yolk & Doddington cheese 26

Grilled stone bass, fennel salad, braised lentils, pepperonata, & thyme creme fraiche 26

Bavette, raw asparagus, preserved citrus, blue oyster mushroom & miso peppercorn sauce 27

Salt aged Aylesbury duck, turnip & sorrel salad, melon ketchup & wholegrain mustard 29

Crispy potatoes & miso ranch 6

Charred hispi cabbage & marmite butter 6

Melon tepache sorbet 5

Peach & sunflower seed frangipane tart & baked lemon balm custard 9

English strawberries, elderflower chantilly & St Germain canel  9

Brightwell cheese, cucumber & loquat chutney with homemade hobnobs 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