

BOTTLE

+

RYE

MARINATED OLIVES 3.5

SMOKED ALMONDS 4

RYE BY THE WATER SOURDOUGH, FEN FARM BUTTER 4.5

SAUCISSON 6

SMOKED EEL BRANDADE, PINK FIR CRISPS, PROVENCAL HERBS 10

PATE DE CAMPAGNE, BAGUETTE, PICKLES 10

CANTABRIAN ANCHOVIES ON TOAST, FEN FARM BUTTER 10

BEETROOT, HAZELNUT & ROSCOFF ONION TART, SPENWOOD 10

LAMB BELLY FRITTER, KUMQUAT JAM 8.5

KALETES, MUSSEL BUTTER, BREADCRUMB 8

CLAMS SAUTEED IN CIDER, ALSACE BACON, MONKSBEARD 14

BUTTERFLIED + GRILLED MACKEREL, SAUERKRAUT, RHUBARB 15

GRILLED MERGUEZ, FERMENTED CHILLI + MINT SAUCE 8

PUY LENTIL + POTATO TOURTE 11

GRILLED PORK CHOP, FERMENTED PLUM BBQ SAUCE, FIOVARO 16.5

LAMB BOULANGERE 14

200G FLAT IRON STEAK, FRITES, SALAD, PEPPERCORN SAUCE 22

IF YOU HAVE ANY FOOD ALLERGIES, PLEASE LET A MEMBER OF THE TEAM KNOW