



Autumn

Counter

Olives	3	Anchovies, parsley & shallots on toast	3
Radishes & lovage mayonnaise	3	Smoked almonds	3
Sourdough bread & butter	3	Pair of oysters	5
British charcuterie	7pp	British cheese	8pp

Kitchen

Marrow fritti & aioli	4	Autumn salad leaves, honey & elderflower	4
Creamed leeks & Westcombe cheddar	5	Butternut squash, goats' cheese & granola	6
Chickpea & harissa pancake	6	Kohlrabi, Granny Smith apple & hazelnut	6
Gnocchi, brown butter & ricotta	7	Burrata & pistachios	8
Mackerel tartare & sesame crackers	6	Crispy Bath Chaps & Bramley apple	6
Smoked cod's roe & balsamic onions	7	Rabbit, black pudding & celeriac pie	7
Octopus, chorizo & black bean stew	9	Red wine glazed ox cheek & horseradish	9
Skate cured in seaweed, fennel, crab	9	Lamb cutlet marinated in yoghurt	9

all our plates are small so we would recommend at least two per person

Treats

Five Petite Madeleines	3	Pumpkin & apple strudel	5
Affogato	5	Valrhona chocolate mousse	6
Pear in Claret	5	Ice cream sandwich	6

*Please let us know if you have any allergies or require information on any ingredients used in our dishes
A discretionary 10% service charge is added to final bills*