

Autumn Menu 2024

House made focaccia, black garlic butter

Chive Bombolini, smoked trout, salsa verde

Croquette of pig's head, mostrada, apple

Duck terrine, beetroot, hazelnut

Beef carpaccio, Jerusalem artichoke, egg yolk

Squid ink spaghetti, spanner crab, chilli, garlic, beurre blanc

Lamb, 'braising vegetables', freekah, goats curd, jus

Quince, lemon, oat, meringue

Cheese, truffle honey, preserved fruit, crisp bread

