



Smoked Catalan almonds (vg, gf)  
Marinated olives (vg)  
Focaccia & herb oil (vg, df)  
House pickles (vg, gf)  
Cep & mozzarella arancini with mint aioli

Whipped feta, baby beetroot & lovage salsa verde (v, gf)  
Roast pumpkin, Westcombe ricotta & pistachio pesto (v, gf)  
Heritage tomatoes, black olive tapenade & fennel (vg, gf)  
Burrata, fig, watercress & hazelnut (gf)

Rainbow chard, garlic, mascarpone & gorgonzola flatbread (v)  
Poussin, cashew satay, sour carrot & onion (gf)  
Mixed leaf salad (v, gf)  
New potatoes, shallots & tarragon (vg, gf)

Chocolate cookie skillet & salted milk ice cream (v)

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Cheese supplement £3.50 per person  
Tunworth, hazelnut crisps & chutney

Petit fours supplement £1.25 per person  
Chocolate, cardamon & orange truffles (v)  
Marmite & almond financiers (v)

*ALLERGIES Prior to your meal, please inform us of any allergies or food intolerances*

*FILTERED WATER Unlimited still or sparkling - £1.5 for the table*

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