



### Small plates

- Nduja toasts **2.5** each Mixed olives **4.5** Bread, oil & butter **2.5**  
Cobble lane Pork Lomo, London fermentary quinoa & kale kraut **8**  
Tunworth soft, Kirkhams cheddar, Barkham blue, fresh honeycomb, rye crisp bread **12**  
Cobble lane coppa ham, cantaloupe melon, basil, rapeseed oil **8.5**  
  
24hr beef cheeks, cannellini bean puree, charred spring onions, port sauce **9.5**  
Roast hog & savoy cabbage 'taco', pickled apple & crackling **8**  
Portland handpicked Crab & confit pepper toast, pickled lemon mayonnaise **6 each**  
King prawns, olive oil, cobble lane Nduja, parsley & garlic **8.5**  
Exmoor caviar, soft boiled quail's egg, sour cream & chive, baby Yorkshires **12**  
  
Butterhead lettuce, Sussex feta, tomato & cucumber dressing, sour dough crumbs **5.5**  
Grilled asparagus soldiers, smoked hummus, pecorino **8.5**  
Chestnut mushroom baby shawarma, truffle sauce **7.5**  
I.O.W tomato, onion, chickpea & soft herb salad, rapeseed & sherry vinegar **6.5**  
Jersey royal potatoes, smoked I.O.W garlic butter, spring onion, tarragon **5**  
Polenta & truffle 'chips', canary pepper sauce **5.5**  
Green table salad, olive oil, balsamic **4**

### Something sweet

- Valrhona chocolate mousse & 137 negroni, blood orange, vanilla cream **8**  
Clifton coffee roasters espresso, vanilla ice cream, hazelnut biscotti **6**  
St. Germain elderflower set cream, New forest strawberry **7.5**  
Summer fruit, lemonade & lumbers English garden jellied terrine **7**

We are happy to provide alternatives where possible for any of our guests with certain dietary requirements, please make a member of our team aware if you would like any allergen information. A discretionary service charge of 10% will be added to your bill, this is shared between our team.