

# Another hand

APERITIF £14

– Yuzu sake | champagne

Wild Thing Sourdough | Smoked Celeriac Butter | Puffed Buckwheat 7  
Oyster Kilpatrick | Charred Lime | Chive Oil 4 each or 4 for 14

Aged Beef | Celery Root Cannoli | Beef Fat | Tomato Ponzu | Parmesan Foam 11  
Jerusalem Artichoke | Whipped Curds | Toasted Hazelnut & Coffee 10  
Wildfarmed Flatbread | Sticky Cornish Greens | XO 12

Add nduja – 2

Glazed Radichio | Rye Crumb | Onion Soubise | Crispy Capers | Oxalis 14  
BBQ Hispi Cabbage | Pickled Mussels | Sauce Vadouvan 13  
Mushroom | Miso Cured Yolk | Pickled Enoki | Roast Onion Tea 14  
Pori-Pori Cucumber | Horseradish | Black Onion Seed 8  
Hasselback Potato | Black Garlic | Buttermilk | Leek Ash 9

BBQ Cornish Scallop | Whipped Roe | Bergamot | Burnt Citrus 17  
Torched Mackerel | Daikon Radish | Blood Orange | Pickled Cream 14  
Confit Chalk Stream Trout – Compressed Apple & Turnip – Tomato Dashi 15

Pork Cheek | BBO Swede | Hay Smoked Barley Tea | Pickled Mooli 27  
Ex Dairy Sirloin | Swiss Chard | Gribiche | Beef Bone Broth 30  
Cornish Duck | Umeboshi Plum | Shimeji Mushroom | Fired Leeks 26

Poached Pear | Smoked Hay Custard | Blue Cheese Mousse | Hazelnut 10  
Forced Rhubarb & Sesame Parfait | Fermented Honey | Puffed Quinoa 12  
Warm Rye Chocolate | Speculoos Biscuit | Blood Orange | Namelaka 13

Please ask a team member for our current selection of dessert wines