

Another hand

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| Holy grain sourdough whey butter smoked garlic sherry vinegar | 5.5 |
| Smoked mackerel pate green apple smoked cucumber charcoal radish rye soda bread | 12.5 |
| Glazed hogget belly skewer alouette potato hazelnut | 8 |
| Achill Oyster tom yum ponzu burnt lime wild garlic | Each 4 |
| Smoked beetroot horseradish charcoal cream pickled mustard preserved blackberry | 12 |
| Jerusalem artichokes crispy mushroom pickled pear treviso chestnut | 16 |
| Isle of Wight tomatoes ricotta gnudi fennel three cornered leek | 17 |
| Ponzu cucumber goats curd oyster emulsion wild garlic | 7 |
| Hay roasted hasselback potato buttermilk black garlic burnt butter | 8 |
| Shetland scallops curried carrot burnt orange lemon verbena | 19 |
| Cured trout smoked turnip burnt apple yuzu kosho nori radish | 18 |
| Pork chop sage anchovy grilled peach prawn head emulsion | 28 |
| Grilled savoy cabbage smoked mussels cider pancetta clotted cream | 20 |
| Aged ex dairy sirloin tongue cheek pickled red cabbage sauce charcutière | 30 |
| La cosa - The thing Alfredo Maestro Moscatel de Alejandria 2020 | 9 |
| Banyuls Jean Francois Domaine du Traginer 2018 | 10 |
| Jurançon Marie Kattalin Domaine Souch Petit manseng 2019 | 12 |
| Warm rye chocolate clementine spiced gingerbread smoked sea salt toasted white chocolate | 12 |
| Sheeps milk pannacotta strawberry thyme caramel elderflower shortbread | 9 |
| Bergamot lemon cheesecake cornflake crunch old fashioned lemonade white chocolate | 10.5 |
| Edmund Tew Jamaican ginger cake mango chilli lime | 12 |