

FIELD NOTES

Wildfarmed Focaccia, Confit Garlic Oil	3.5
Stracciatella, Miso Bagna, Walnut & Sage	8.0
Cobble Lane Cured Coppa & Pickled Quince	8.0
Porthilly Oyster, Green Tomato & Green Apple	4.0
Sesame Fish Toast, Apple Hoisin & Crispy Seaweed x2	6.0
Roasted Jerusalem Artichoke, Mushroom, Lincolnshire Poacher x3	5.0
Roast Beetroot, Chicory & Sussex Blue Cheese	10.0
Foskett Farm Salsify, Wild Mushrooms & Confit Egg Yolk	16.0
Isle Of Skye Scallop, Lobster Bisque, Bergamot	16.0
The Wood Pigeon Kebab - Beetroot Hummus, Harissa	15.0
Red Kuri Squash, 'Nduja & Mora Farm Tomatoes	16.0
Roasted Cauliflower Au Poivre, Salsa Verde	14.0
Fallow Deer, Smoked Carrot & Bharat Spice	20.0
Yoghurt Sorbet, Poached Quince & Two Field Olive Oil	8.0
The Marrowmel - White Chocolate & Bone	10.0

If you have a food allergy, please let the team know.

All our food is prepared in a kitchen where nuts, gluten and other known allergens may be present. We take caution to prevent cross-contamination but dishes may contain traces. Staff can advise of all ingredients used.

A discretionary 12.5% service charge is applied.