



LUNCH MENU

charcuterie	£5
oyster, herb vinegar	£2 ea.
pickles	£2.50
wild salad	£4
lobster croquettes, lovage emulsion	£5.50
raw cod, spring onion, lime	£10
mackerel, sweet cicily, spinach, gooseberry	£7.50
bavette, sea herbs, rapeseed	£11
lamb, onion, carrot, pea	£13
tomato, crowdie, broad beans, tomato consommé	£8
baby leeks, wild garlic, spruce, sorrel	£8.50
cheese, chutney	£6
milk chocolate, malt, gooseberry	£5
strawberry, woodruff, mallow	£4

please inform us of any allergies prior to ordering

WINES BY THE GLASS

125ML

WHITE

vincent caillé, mouton noir 2017 £7

le fraghe, camporengo 2017 £6

fattoria coroncino, verdicchio 2016 £7

goianea, txakoli 2015 £6

RED

ledogar, mariole 2016 £6.50

akutain, rioja cosecha 2015 £6

adegas carballal, can do sil 2016 £5.50

eric texier, st julien en st alban vielle serine 2013 £12

PINK

loup bleu, 'vol de nuits' 2017 £6.50

SWEET

kracher, spätlese 2013 100ML £8

ogereau, coteaux du layon 2015 100ML £8.50