DINNER

| JARS, CURED & PICKLED | | | |
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| Sea bass, pickled carrots, chilli & shallots | £6.5 | Berkshire Black pig ham & watercress | £5 |
| Cured venison tartar, egg yolk purée, sourdough, sorrel & nasturtium | £8 | Cured North Sea char, radishes, citrus & avocado | £7 |
| Confit pork belly rillette, pickled onions & rye sourdough | £6 | Salad of pickled heritage beetroots, broad bean & Ossau Iraty | £11 |
| Smoked Cornish turbot two ways, green apple, chervil & shallot | £7 | Slow cooked lamb belly fritters & black garlic mayonnaise | £5.5 |
| Cider pickled egg, hazelnut & chicory salad | £9 | Hot & sour pickle prawns, lime & carrot salad | £16 |
| PLANTS & GARDEN | | | |
| Roasted cauliflower, spring truffle & Comté gnocchi soup | £8 | Sussex peas, Yorkshire sheep yoghurt & grelot onion | £10 |
| Chargrilled English asparagus, rainbow chard & polenta | £12.5 | Isle of Wight tomato & basil fregola, aubergine tempura | £12 |
| Lime & chilli fried tofu, avocado & quinoa salad | £14 | Smoked kohlrabi, courgette, celery & spelt | £16 |
| PRESERVED | | | |
| Poulet noir, morels, asparagus & wild mushroom kombucha | £24 | Salted Scottish cod, watercress, musseron & crispy chicken skin | £22 |
| Salt Marsh lamb, Isle of Wight tomato, young garlic & smoked tomato consommé | £26 | Scottish ox cheek Bourguignon, cup mushroom, onion, lovage oil & aired potato | £23 |
| Cured Chalk Stream trout, Romanesco, fennel & cucumber | £21 | 28-day Himalayan salt dry aged entrecôte au café de Paris (12oz) | £36 |
| Wood pigeon, pearl barley koji, anchovies, flat turnip & fermented mooli | £19 | | |
| SIDE | | | |
| Jersey potato, lovage emulsion & onion ash | £4.5 | Chicories, wild dandelion & almond salad | £4.5 |
| Semi confit heritage tomato, mint oil & courgette tempura | £4.5 | Salsify root glazed in coffee kombucha | £5.5 |
| Pommes neuf | £5 | | |
| DESSERT | | | |
| Yorkshire rhubarb soufflé & elderflower sorbet | £8 | Tarte au citron & raspberry ripple ice cream | £7 |
| Classic rum baba, roasted pineapple & crème fraîche | £8 | Weiss dark chocolate & honeycomb baked Alaska | £8 |
| Gariguette, white chocolate mousse & Champagne | £8 | Selection of French farm cheese, apricot-walnut sourdough cracker & Muscat grape chutney | £13 |