

table snacks

green chickpea hummus 14
spicy cornetto pepper dip 15
served with pitta or crudités

spring pea guacamole 17
*sunflower seeds, green chili
warm crunchy tortillas*

dosa 18
*coconut yoghurt, avocado, lemon dressing
sprouts*

green asparagus quesadilla 18
salsa verde

pretzel crusted calamari 23
spicy tomato sauce, grainy mustard sauce

dorset crab toast 19
green chili, dill, lemon aioli

light & bright

diver sea scallop tartare 28
shiso, kohlrabi, sesame

tuna tartare 23
*calabrian chili, black olive, feta cheese
nigella seed flatbread*

kale salad 12
parmesan cheese, serrano chili, croutons

heirloom beet carpaccio 16
avocado purée, flavours of tartare

roast carrot & avocado salad 18
*crunchy seeds, crème fraîche
citrus dressing*

seafood

head on shrimp 28
sizzling garlic & chili, parsley, lemon

grilled octopus 26
*smoked paprika crème fraîche
guajillo vinaigrette*

crispy dover sole tacos 19
aioli, cabbage, apple slaw

sautéed john dory 52
*fragrant broth with spinach, basil
lemon confit*

meat

pork confit tacos 18
red onion & habanero relish

arroz con pollo 30
crackling skin, lemon zest, black pepper

cheddar cheeseburger 28
*herbed mayonnaise, pickled jalapeño
french fries*

crackling fried chicken 32
market greens, scotch bonnet butter

char grilled beef tenderloin 60
chimichurri, lime

pizza & pasta

black truffle pizza 36
three cheese, farm egg

tomato & mozzarella pizza 22
basil, chili flakes

asparagus, wild garlic & pepperoni pizza 26
three cheese

mushroom pizza 28
parmesan cheese, oregano

ricotta ravioli 22
*san marzano tomato sauce
parmesan cheese, chili*

mushroom walnut bolognese 17
carrot paccheri, celery, mint

warm & sustaining vegetarian

beer batter maitake mushroom 22
citrus honey, black sesame, togarashi

celeriac katsu 24
spice condiment, grainy mustard aioli

roasted cauliflower 21
*turmeric tahini, red zhug, pistachio
date molasses*

white asparagus 18
*fresh herbs. amalfi lemon
sunchoke 'hollandaise'*