

Eat-

small plates

homemade ricotta, ibérico ham, pine nuts, thyme infused honey (gf) £4.50

sea trout gravadlax, buttermilk, dill, lemon (gf) £4

pressed lamb neck croquette, sauce gribiche £4

beetroot carpaccio, soy milk & hazelnut aioli, smoked aubergine fritter (v / vv) £4

salt cod, tomato, rapeseed oil £4

bread & dips (v) £4.50

soup, bread & butter (v) £4.40

medium plates

sweet corn, speck, oregano, white wine, lightly poached egg (gf) £7

'nduja, morcilla & butter bean stew £7

orzo pasta, spicy tomato sauce, oregano, shaved fennel (v / vv) £6.50

squid, padrón peppers, chorizo coulis, lemon (gf) £7.50

wild mushrooms, flat leaf parsley, pecorino, egg yolk, sourdough (v) £6.50

large plates

cuttlefish ink risotto, smoked eel, green apple, pork crackling £14

puff pastry galette, garlic & white bean purée, cherry tomatoes, black olives, lemon thyme (v) £11

gnudi, wild rabbit ragù, sage crisps £14.50

lamb burger, harissa yoghurt, brioche bun, sweet potato fries £11.50

spiced cauliflower & chickpea burger, brioche bun, carrot relish, sweet potato fries (v / vv) £10

sides

sweet potato fries (v / vv) £3

broad bean, mint & feta salad (v) £3.50

spiced crisp potato strands (v / vv) £2

baby gem lettuce, lemon & cashew mayo dip (v / vv) £3

olives (v / vv) £3.50

sourdough (v) £1.50

Eat-

tasting boards

veggie // beetroot carpaccio, homemade ricotta, aubergine fritter, mint & feta broad beans, olives, pickled wild mushrooms, stuffed peppers & sourdough (v) £16.50

meat // 'nduja, chorizo, ibérico ham, smoked venison, smoked beef, morcilla, sauce gribiche, spiced carrot chutney, sourdough £18.50

fish // sea trout gravadlax, smoked eel, fried squid, smoked salmon, whitebait, salt cod, sauce gribiche, spiced carrot chutney, sourdough £18.50

mixed // 'nduja, smoked beef, aubergine fritter, feta stuffed peppers, smoked salmon, whitebait, sauce gribiche, carrot chutney, sourdough £18.50

cheese plate // seasonal cheeses, oatcakes, frozen grapes, quince paste £12.50

puddings

roast nectarines, raspberries, crème fraîche ice cream, almond crumb (gf / v) £6

peanut butter parfait, jam filled doughnut (v) £5.50

hazelnut cookies, madagascan vanilla ice cream (v) £5.50

cherry & chocolate tart, clotted cream (v) £6



Under
the stairs

please note: (v) - vegetarian | (vv) - vegan | (gf) - gluten free

some cheese featured may be unpasteurised / dishes may contain traces of nuts, shellfish, gluten / please advise before ordering - allergens sheet available
a discretionary 10% service charge will be added to tables of 6 or more.

Eat late- until midnight

small plates

cheese plate // seasonal cheeses, oatcakes, frozen grapes, quince paste £6

homemade ricotta, ibérico ham, pine nuts, thyme infused honey (gf) £4.50

salt cod, tomato, rapeseed oil £4

bread & dips (v) £4.50

sourdough (v) £1.50

olives (v / vv) £3.50

chilli fried broad beans / giant corn (v) £2.50



Under
the stars

please note: (v) - vegetarian | (vv) - vegan | (sp) - spicy | (gf) - gluten free

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a discretionary 10% service charge will be added to tables of 6 or more.