

SNACKS

Oysters: Gallagher Atlantic	4
Nocellara olives (v)	4
Cantabrian anchovy Gilda, Gordal olive & pickled green chilli (2 pieces)	4.50
Cod cheek croquettes, smoked paprika mayonnaise (2 pieces)	4.50
Coolea Gougeres & pickled walnut (2 pieces)	4.50
Darby's sourdough, cultured butter	4.50
Darby's coppa	9.50
Shrub provisons spring crudites (with smoked cod's roe or toasted sunflower seed miso)	9.50

STARTERS

Cornish crab, celeriac, apple & walnut	16.50
Westcombe ricotta agnolotti, winter tomato & three-cornered leek (v)	13
Truffled Baron Bigod, fig & walnut toast	13.50
Paté de campagne, watercress & sourdough toast	12.50
Salt pollock brandade & new season asparagus	13.50

MAINS

Beef & bone marrow pie, bitter leaf, fennel & radish salad	25.50
Braised butter beans, Tema artichoke, grezzina courgette & basil salsa verde (v)	19.50
Cornish pollock, young leeks, wild garlic & mussel sauce	28
Papperdelle, braised Colne Valley lamb, peas & fine herbs	19
Onglet steak, crispy beef fat potatoes & bearnaise sauce	26

CHOPS & CUTS

Lyons Hill Farm Sussex Red beef, onion treacle	
Fillet (180g 200g)	32.50 36
Sirloin on the bone (300g 400g)	27 34
Rib on the bone (1kg)	75

SIDES

Butterhead leaf, radish & fennel salad (v)	5.50
Jersey Royals & wild garlic butter (v)	6
Purple sprouting broccoli & almond dressing (v)	6
Crispy beef fat potatoes	6
Peppercorn sauce	4

