

# LUNCH/DINNER MENU

## NIBBLES

Marinated olives.....	5
Ottolenghi roasted spiced nuts.....	5.5
Vegetable crudité's, avocado.....	6.2
Mixed seed lavosh, burnt spring onion dip.....	6.5
Cecina smoked beef, beer piquillo, crispy garlic.....	7
Jicama, smokey Jalapeño, tomato salsa.....	6.2

## MAINS

Lake District pork chop, spring greens, shiitake ketchup.....	26.5
Whole lemon sole, burnt butter, nori, ginger.....	24.9
Sea bass, calabrese peppers, spring greens.....	26
Chickpea pancake, spiced peas, tomato, pickled chilli, yuzu.....	21.2
Spiced potato cake, tamarind, pine nut yoghurt.....	19.9

## STARTERS / DISHES TO SHARE

### VEGETABLES

Burrata, clementine, coriander seeds, lavender honey.....	13.2
Roasted aubergine, black garlic, pine nuts, chilli broad beans, basil.....	9.8
Green beans, mung bean sprouts, crispy shallots, peanuts.....	9.8
Little gem, burnt aubergine yoghurt, chilli shatta, cucumber.....	9.5
Roasted butternut squash, tahini, pine nuts, za'atar.....	9.8
Courgette and manouri fritters, cardamom yoghurt.....	11.5
Charred hispi cabbage, galangal nam prik, dried shrimp.....	8.2
Valdeón cheesecake, pickled beetroot, almonds, thyme honey.....	12.9

### FISH

Braised octopus, Jerusalem artichoke purée, rose harissa, olive and anchovy salsa.....	13.9
Cornish hake, toum, cucumber, purple radish.....	13.9
Koji rainbow trout, labneh, yuzu kosho, watercress, macadamia.....	14

### MEAT

Roasted Lake District sirloin, gochujang, cucumber kimchi, pickled plum.....	14.9
Rabbit pastilla, fennel, pickled blackberries.....	12.9
Quail, miso, braised chicory, chicharron, verjus.....	14.2

### SIDES

Truffle polenta chips, parmesan, garlic aioli.....	6.2
Heritage tomatoes, mojama, nori aioli, shiso.....	6.5
Kale, Tokyo turnip, apple, cider vinaigrette.....	6.2
Mixed leaves, heritage radish, truffle dressing.....	6.2

Please let your waiter know if you have any food allergies

Signed copies of Sweet £27

A discretionary 12.5% service charge will be added to your bill