

Week Monday 2nd March

Bar

Sourdough bread & butter	£2
Market pickles	£1.50
Petit lucques & gaele olives	£4
Tete de moine	£6
Saucisse seche	£5
Medjool dates, labneh & za'tar	£6
Lardo, rosemary, honey & charred sourdough	£6
Mozzarella, hedgerow garlic, capers & sourdough crumbs	£7
Tarama, monksbeard & a soft boiled egg	£8
Chopped raw hanger, pickled watermelon radish & salted ricotta	£8

Specials

Carlingford Lough oysters	£2
Charred calcots & romesco sauce	£12

Kitchen

Marinda tomatoes, cow's curd, sumac & pomegranate	£8
Deep fried artichokes, blood orange & almond aioli	£10
Fettuccine, minestra near, chilli & parmesan	£10
Pancetta cotta, faro, sage & lemon	£12
Roast leeks, pied du mouton, bulgar wheat, feta & dill	£14
Roast lemon sole, burnt lemon	£16
Char-grilled lamb leg, butter beans, green sauce	£16
Braised ox tail, wet polenta & parmesan	£16

Sides

Shaved red cabbage, tahini yoghurt, toasted seeds	£5
Desiree potatoes, white wine & rosemary	£5
Cime di rapa, olive oil & chilli	£5

Cheese

'Brillat savarin' with chestnut crisp bread	£8
'Bleu des causes' with endives	£8

Puddings

World peace	£2
Rhubarb & almond tart, clotted cream	£7
Red wine poached comice pear & milk pudding	£8
Blood orange curd & brillat savarin cheesecake	£8