Because we work on a highly seasonal basis & source all our meat and fish from smaller day boats and farmers, it is impossible to guarantee the exact composition of the dishes. Please contact us if you have any concerns and we will provide as much detail as possible. Below is our sample à la Carte menu;

**TO START**

Our warm sourdough with our butter

**FIRST COURSE**

*To choose from*
- London stracciatella, green asparagus, buckwheat & wild herbs
- Potato gnocchi, goat's curd, yellow courgettes & Lardo di Colonnata
- Cured mackerel, baby artichokes, broad beans & Old Winchester
- Chicken thigh & white asparagus tartlet, bronze fennel & pickled mustard seeds
- Raw Scottish langoustine, fresh peas, horseradish & bisque (*£5 supplement*)

**MAIN COURSE**

*To choose from*
- 'Hen of the Woods' mushroom, celeriac, garlic scapes & leek sabayon
- Cornish cod, summer courgettes, native lobster & lemon balm
- Gloucester Old Spot suckling pig, roasted alliums & baby beetroots
- Guinea fowl, crispy potato mille-feuille, wild garlic & pickled rhubarb
- Pithivier of duck & pigeon, hispi cabbage, wild mushrooms & truffle jus (*for 2 - £15 supplement*)

**DESSERTS**

*To choose from*
- Gariguette strawberries in lovage oil & mascarpone ice cream
- Pump Street chocolate sponge & burnt peach sorbet
- Baked apple terrine, hazelnut ice cream & lemon thyme soft-serve

*Petit Four*