

Wood-fired

Wood-fired Flat Bread Sesame Brown Butter

Roasted Celeriac Hummus Confit Garlic, Hazelnut*

Halloumi Bergamot Honey Green Chilli & Pistachios

Buffalo Milk Burrata Tiger Tomato, Cherry

BBQ Chicken Thigh Sumac Ranch, Dill Mayo, Pickles*

Flamed Sea Bream Basil Yoghurt, Mango Dressing*

Smoked Miso Aubergine Crispy Onions, Sour Cream

Skillet-Baked Potatoes Herb Cream, Sheep's Cheese


Desserts

Burnt Lemon & Blackcurrant Pannacotta Pistachio, Berries*

Cheese

Whole Wood Fired Tunworth Cheese for Two Chutney, Croutons
(£10 supplement per person)

£40 Per Person

All dishes containing  are Vegan. All dishes containing * are NGCI No Gluten-containing ingredients.

Please alert your server to any allergies or dietary requirements. While every effort is made to prepare dishes to accommodate dietary needs, we run an open kitchen and therefore cannot guarantee that any item will be free from unintentional allergens. A discretionary 12.5% service charge will be added to your bill, 100% of which goes directly to the team. We are a cashless venue.

Wood-fired

- Wood-fired Flat Bread** Sesame Brown Butter
 - Roasted Celeriac Hummus** Confit Garlic, Hazelnut*
 - Halloumi** Bergamot Honey, Green Chilli & Pistachios
 - Crispy Fried Artichokes** Cashew Cream, Pickled Pear*
 - Buffalo Milk Burrata** Tiger Tomato, Cherry

 - BBQ Chicken Thigh** Sumac Ranch, Dill Mayo, Pickles*
 - Flamed Sea Bream** Basil Yoghurt, Mango Dressing*
 - Barbeque Skirt Steak** Fermented Chilli Vinaigrette, Carrot*
 - Smoked Miso Aubergine** Crispy Onions, Sour Cream
 - Skillet-Baked Potatoes** Herb Cream, Sheep's Cheese
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Desserts

- Burnt Lemon & Blackcurrant Pannacotta** Pistachio, Berries*
 - Coffee Custard Tart** Malt, Orange Blossom
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Cheese

- Whole Wood Fired Tunworth Cheese for Two** Chutney, Croutons
(£10 supplement per person)
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£60 Per Person

All dishes containing  are Vegan. All dishes containing * are NGCI No Gluten-containing ingredients.