

Dinner



Hodders martini 12
Curegroni 12

Oysters 3.75 ea / 6 for 18
Valencian roasted almonds 3
Gordal Olives 4
Bread with homemade butter / jamon butter 3.5 / 5
Charcuterie - Coppa with caper berries 7
Chorizo croquettes (3) 7
Cadiz boquerones 7

Scallops, brown crab butter 14
Warm crab butter, soft herbs, sourdough 14
Cured gilt-head bream, smoked cavier, pickled kohlrabi, oyster leaf mayo 12
Isle of Wight tomatoes, Homewood ewes curd, tomato water, crouton 11 **

8oz Onglet steak, peppercorn sauce, lambs lettuce, bone marrow butter, fries 25
Market fish, pink fir potatoes, spring vegetables, capers, Muscadet sauce (please see board)
Somerset pork belly, pomme puree, celeriac remoulade, baby leaf spinach, mustard sauce 26
Pan fried gnocchi, Wye Valley asparagus, broad beans, spinach, parmesan 18 **

Chocolate mousse, marscarpone, cocoa nib 10
Tonka bean panna cotta, Yorkshire rhubarb 9
Pina colada sorbet 3 (per scoop) **
Pistachio ice cream 3 (per scoop)
Cheese 6.5 ea / 3 for 15 (please see board)

*Vegetarian

**Vegan/Vegan option

A discretionary 12.5% service charge will be added to the bill.

Please inform a member of staff if you have any allergies or dietary requirements. We will be happy to advise which dishes are suitable, unfortunately, we cannot guarantee the absence of traces of nuts and other allergens.