

september

menu

dito

gordal olives (v) (gf)	4
rosemary & sea salt focaccia, rapeseed oil, vinegar (v)	4.5
fire roast peppers, feta, pickles (gf) (v)	5

charcuterie

aged pork salami	6
iberico chorizo	6
dry cured serrano ham	6

vegetables

tomato, goats curd, red onion & sherry dressing (v) (gf)	6.5
buttered summer greens, sesame (v) (gf)§	5
crispy hens egg, ras el hanout celeriac, salsa verde (v)	6.5
chips, smoked paprika, parmesan (gf) (v)	5
potato gnocchi, creamed wild mushrooms, almonds (v)	8

meat

ox cheek & nduja ragu, brioche, scorched cheddar	8.5
chicken breast, harissa spiced leeks (gf)	8
pork belly, sweet chilli sauce, spring onion	8
lamb breast, cucumber & shallot salsa, green sauce	9

fish

wild prawn, parsley brown butter	3.5 per prawn
scallops, roast cauliflower puree, capers	8
baked whole sardines, paprika & lemon mayonnaise	7.5