

Tapas Menu

(During busy services, waiting time may be longer)

While you wait

Nocerella olives (vg) 5

Pickled anchovies, parsley & garlic (gf) 4

Daily bread, cultured & homemade butters (v) 4.5

Small plates

“Yesterday’s focaccia”, aubergine caviar, courgette, mozzarella (v) 7

Heritage tomato panzanella salad (vg) 6

Smoked haddock croquet, dill mayo, parmesan 5.5

Semi-cured chorizo, shallot jam, quince, Manchego (gf) 6.5

Roast beetroot, shallot, cabernet Sauvignon (vg, gf) 4.5

Crispy Jerusalem artichoke, sour cream, egg yolk (gf, v) 5.5

King prawns, parsley, chorizo butter 6.5

Tempura cauliflower, katsuobushi, 7 spice, kewpie mayo 6

Skin on fries (gf, vg) 4

Cheese

Ashmore cheddar, Tunworth, Kentish Blue, Golden Cross goats cheese

quince paste, rhubarb chutney, fennel crackers 15

Desserts

“Ice cream sandwich”, macaron, rum & raisin (gf) 10

Dark chocolate & sea salt tart, Maldon, orange, tuille (VG) 9