



SAMPLE BRUNCH/LUNCH SERVED 10:30 – 14:30

Grilled sourdough, whipped marmite butter	4
Sage and anchovy fritti	5
Taleggio arancini, cacio e pepe mayo	9
Crispy 'Nduja stuffed olives	5
Half a dozen Jersey oysters, pickled apple, fennel, nasturtium	24
Cornish lobster, prawn and potato chowder	14
Grilled asparagus, fried egg, wild rocket, aged parmesan	14
Old Cornish sausage, potato waffle, fried eggs, bacon beans	16
Smoked salmon lox, sourdough bagel, cream cheese, capers, red onion, dill	14
Avocado on toast, burrata, bee pollen granola, hot honey	14
Steak 'n' eggs, fried potato and corn waffles, salsa verde	28
Crispy chicken Caesar salad, anchovy, bacon, croutons, aged parmesan	18
Risotto 'alla primavera', asparagus, zucchini, peas, mint	19
Bucatini 'alla carbonara', guanciale, aged parmesan	17
Squid ink linguine, Cornish crab, zucchini, chilli, preserved lemon pangrattato	27
Saffron gnocchetti, sausage and fennel ragu, aged parmesan	20

SIDES

Lemon pepper fried potatoes	6
Tenderstem, chilli, garlic, smoked almonds	6
Wild rocket, 36 month aged parmesan	6

PUDS

Tuscan dark chocolate and hazelnut tiramisu, coffee caramel	9
Baked clotted cream cheesecake, strawberry sherbet sorbet	9
White chocolate panna cotta, morello cherries, pistachio	8
Affogato al caffe / corretto	7/10
Tunworth, olive oil, fig and bee bread, honeycomb	11
Sgroppino – <i>Venetian dessert/cocktail of lemon sorbet, limoncello, bergamot and prosecco</i>	11

If you have any dietary requirements; allergies or intolerances, please ask