

BITES

Artisan bread basket, caramelised whipped butter	6
Gordal olives VE	6
Marcona almonds VE	6

VEG

Ribollitta: kale and white bean soup, plant-based Parmesan VE	9
<i>Pair with Cavendish</i>	
Charred spring onions, romesco, plant-based stracciatella, sourdough crumb VE	11
Sussex asparagus, poached St Ewe egg, Ridgeview beurre blanc	14
<i>Pair with Bloomsbury</i>	

FISH

Whipped cod's roe, radish cold pressed rapeseed oil	10
<i>Pair with Still Ridgeview Chardonnay</i>	
Cured ChalkStream trout, pickled beets, cucumber, crème fraîche	14
<i>Pair with Blanc de Blancs</i>	

MEAT

Chicken and apricot terrine, tarragon emulsion, pickled vegetables, brioche toast	12
<i>Pair with Cavendish</i>	
Plantation Pigs porchetta, grilled tenderstem broccoli, salsa verde	18
<i>Pair with Sparkling Red Reserve</i>	

SHARING BOARDS FOR TWO

Cobble Lane charcuterie selection, house pickles, sourdough	20
<i>Pair with Blanc de Noirs</i>	
British cheeses, house pickles, damson paste, artisan biscuits	20
Mezze board: whipped cod's roe, gordal olives, romesco, stracciatella, house pickles and toasted focaccia	18
<i>Pair with Blanc de Noir / Cavendish</i>	

SIDES

House fries, herb mayonnaise	6
Buttered spring greens	6
Fennel and watercress salad VE	6

DESSERTS

Rhubarb crumble tart, crème Anglaise	8
Ridgeview and elderflower panna cotta, strawberries VE	9
<i>Pair with Fitzrovia</i>	
Molten chocolate cake, raspberries, vanilla cream	9

Allergies or dietary needs? Tell one of the team and we'll look after you. All our dishes may contain traces of nuts and gluten.
NGCI – Non gluten containing ingredients, **VE** – Plant-based. Adults need around 2,000 Kcal a day.