

BITES

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

VEG

- Ribollita – kale and white bean soup, plant-based Parmesan **VE** 9
Pair with Cavendish
- Charred spring onions, romesco, plant-based stracciatella, sourdough crumb **VE** 11
- Sussex asparagus, poached St Ewe egg, Ridgeview beurre blanc **NGCI** 14
Pair with Bloomsbury

FISH

- Whipped cod's roe, radish cold pressed rapeseed oil 10
Pair with Still Ridgeview Chardonnay
- Cured ChalkStream trout, pickled beets, cucumber, crème fraiche **NGCI** 16
Pair with Blanc de Blancs

MEAT

- Chicken and apricot terrine, tarragon emulsion, pickled vegetables, brioche toast 12
Pair with Cavendish
- Plantation Pigs porchetta, grilled tenderstem broccoli, salsa verde **NGCI** 18
Pair with Sparkling Red Reserve

SHARING BOARDS FOR TWO

- Cobble Lane charcuterie selection, house pickles, sourdough 20
Pair with Blanc de Noirs
- 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
Pair with Blanc de Noir / Cavendish

SIDES

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

DESSERTS

- Rhubarb crumble tart, crème Anglaise 8
- Molten chocolate cake, raspberries, vanilla cream **NGCI** 9
- Ridgeview and elderflower panna cotta, strawberries **VE, NGCI** 9
Pair with Fitzrovia

Allergies or dietary needs? Tell one of the team and we'll look after you.

All our dishes are prepared in kitchens that are not free from allergens.

NGCI – Non gluten containing ingredients, **VE** – Plant-based. Adults need around 2,000 Kcal a day.

A discretionary service charge of 10% will be added to your final bill. All prices include VAT.