



Cocktails

Laphroaig Old Fashioned	11.95	Charcoal Spritz	10.95
Mezcal/Malbec Margarita	11.95	Baked Alaska	10.95

All cooked over burning embers, using our robata grill

Kalamata olives, burnt orange and rosemary (ve) **3.95**

Charred roquito peppers, smoked salt, chimichurri (ve) **5.95**

Home-cut truffle and English Pecorino crisps (v) **3.95**

Miso arancini, burnt aubergine, yuzu (ve) **5.95**

Ston Easton Farm lamb belly, mint and pomegranate salsa, black garlic aioli **14.95**

Stokes Marsh Farm flat iron escabeche, creamed corn **19.95**

Cornish mackerel, cauliflower puree, yuzu apple and fennel salad **14.95**

Miso grilled aubergine, coconut laksa, crispy kale (ve) **10.95**

Ember-roasted beets, Sichuan pepper syrup, whipped vegan feta, crispy kale (ve) **5.95**

Charred hispi, miso butter, English Pecorino, toasted almonds (v) **4.95**

Smashed crispy potatoes, herb butter, black garlic aioli (v) **4.95**

Blackened leeks, green romesco (ve) **5.95**

Tahini brownie, burnt butter and hazelnut, homemade vanilla ice cream (v) **7.95**

Burnt Basque cheesecake, blueberry compote (v) **7.95**

Affogato; vanilla ice cream, illy espresso, little biscuits (v) **7.95**

Allergen Info -

(v) Veggie friendly, (ve) Vegan, (veo) Vegan option available on request. Ask a team member for gluten friendly options. Please inform a member of our team of any allergies before placing your order. We cannot guarantee the absence of all allergens in our dishes.