

table snacks

green chickpea hummus <i>served with pitta or crudités</i>	15
english pea guacamole <i>sunflower seeds, green chili warm crunchy tortillas</i>	18
dosa <i>coconut yoghurt, avocado, lemon dressing sprouts</i>	18
squash blossom quesadilla <i>jalapeño salsa</i>	18
pretzel crusted calamari <i>spicy tomato sauce, grainy mustard sauce</i>	23
dorset crab toast <i>green chili, dill, lemon aioli</i>	24
light & bright <hr/>	
orkney sea scallop tartare <i>shiso, kohlrabi, plum sesame</i>	28
tuna tartare <i>salsa macha, avocado, cucumber, mint</i>	27
kale salad <i>parmesan cheese, serrano chili, croutons</i>	14
heirloom tomatoes <i>sweet onion, pistachio, red wine vinaigrette basil</i>	18
roast carrot & avocado salad <i>crunchy seeds, crème fraîche citrus dressing</i>	19
crisp sucrine lettuce <i>english strawberries, snap pea spring onion, cashew, peppercorn</i>	18

seafood

head on shrimp <i>sizzling garlic & chili, parsley, lemon</i>	29
grilled octopus <i>smoked paprika crème fraîche guajillo vinaigrette</i>	32
crispy dover sole tacos <i>aioli, cabbage, apple slaw</i>	23
sautéed south coast john dory <i>fragrant broth with spinach, basil lemon confit</i>	51

meat

pork confit tacos <i>red onion & habanero relish</i>	19
arroz con pollo <i>crackling skin, lemon zest, black pepper</i>	34
cheddar cheeseburger <i>herbed mayonnaise, pickled jalapeño french fries</i>	28
crackling fried herb fed chicken <i>creamed corn, buttery hot sauce</i>	38
char grilled beef tenderloin <i>chimichurri, lime</i>	60

pizza & pasta

black truffle pizza <i>three cheese, farm egg</i>	39
tomato & mozzarella pizza <i>basil, chili flakes</i>	25
avocado pizza <i>jalapeño, cilantro, lime</i>	27
mushroom pizza <i>egg, parmesan cheese, oregano</i>	30
ricotta ravioli <i>san marzano tomato sauce parmesan cheese, chili</i>	22
mushroom walnut bolognese <i>carrot paccheri, celery, mint</i>	17
warm & sustaining vegetarian <hr/>	
cornmeal crusted maitake & king oyster mushroom <i>cashew, lime leaf, passion fruit pepper sauce</i>	24
new potato & marcona lemon cream <i>market vegetables, smoked chili, saffron</i>	24
roasted cauliflower <i>turmeric tahini, red zhug, pistachio date molasses</i>	24
heirloom beet carpaccio <i>avocado purée, flavours of tartare</i>	18