



SAMPLE MENU
AUGUST

Olives & Pickles	4
Sourdough Focaccia, Date Agrodolce	5
Pickled Kettle Chips, Vegan Ranch	5
Octopus Gilda, Chili Oil	5
Raw Tuna Tostada, Yuzu, Fermented Pepper	8
Fried Potato Pizzette, Bonito, Burrata & Mortadella	16
Whipped Fava, Carosello Cucumbers, Salsa Verde	13
Bull's Heart Tomatoes, Sour Cream, Chili Crisp	14
Raw Wild Sea Bass, Newlands Strawberries	18
Ricotta Dumplings, Lobster Cream, Lime Leaf	17
Grilled Atlantic Prawns, Smoked Garlic & Black Lime Butter	19
Grilled Courgette, Black Rice & Hazelnut Miso	23
Grilled Trout, Green Olives, Tomato	29
Creedy Carver Duck Breast, Peaches & Girolles	42
Grilled Wild Sea Bream, Confit Garlic & Guindilla Peppers	for two 65
Wood-Roast Half Chicken, Café de Paris Butter, Morels & Baby Leeks	for two/three 44
30-day Tamworth Pork Double Loin Chop (900g)	for two 60
50-day Highland Beef Ribeye Chop (800g)	for two/three 96
Duck Fat Fries	8
Spring Leaf Salad	7
Flourless Chocolate Cake, Coffee Molasses, Crème Fraiche	10
Riz au Lait, English Plums, Macadamia	8
Estate Dairy Fior Di Latte Soft Serve, Early Harvest Olive Oil, Oat Cookies	10
Templegall, Honey, Walnuts, Crackers	14

WE DO HAVE A BURGER AVAILABLE OFF-MENU

WE PREPARE TEN FOR EACH SERVICE.

WE SUGGEST IF YOU'RE DETERMINED TO SECURE ONE, BOOK THE EARLIEST SEATING.