

## Snacks & Small Plates Menu

### Taster Menu Optional

### Tuesday – Saturday

Sour Dough, Marmite Butter 3.5\*

Salmon Pastrami 5

Crab Tart 5

Razor Clam Ceviche, Celery, Dill 3\*

Oxtail, Oyster 5\*

Cured Monkfish, Tarama, Kohlrabi, Hazelnut, Horseradish 11\*

Beef Tartar, XO, Sourdough Dashi, Onion, Coal Oil 10\*

Marinated Cornish Mackerel, Cucumber, Blood Orange, Soy 9

Chalk Stream Trout, Bisque, Potted Shrimp, Potato Terrine, Fennel 14\*

Plaice, Celeriac, Kombu Butter, Truffle 14

Cod, Cauliflower, Cider & Apple Beurre Noisette, Smoked Roe 14\*

Pembrokeshire Duck, Beetroot, Purple Sprouting Broccoli, Sea Lettuce 16\*

BBQ Irish Lamb, Anchovy, Mint, Sea Vegetables 14

Tunworth, Wheat Bread, Apple, IPA 8

Rhubarb & Custard 7\*

Jerusalem Artichoke, Coffee, Banana, Miso 7\*

'Jaffa Cake' Yogurt, Pistachio 7

\*Chefs Shared Tasting Menu 42 per person // Single Taster 65 per person