

FORAGE

SNACKS

MARINATED NOCERELLA OLIVES £5 (V)

TRUFFLE & PECORINO NUTS £5

HUMMUS OF THE DAY - SERVED WITH SEEDED CRACKERS £6 (V)

WOOD-FIRED FOCACCIA - TOMATO AND EXTRA PRESSED OLIVE OIL £6 (V)

WOOD-FIRED FOCACCIA - LARDO, TRUFFLE HONEY AND THYME £7

WILD GARLIC POTATO FLATBREAD - KEENS CHEDDAR, WILD GARLIC BUTTER £7

SMALL PLATES

FORAGE FRIED CHICKEN - STICKY ASIAN GLAZE & SESAME £12

BEEF TARTARE - BONE MARROW, SHALLOT, COAL OIL, BEEF CRISPS £13

PAN FRIED KING SCALLOPS - CAULIFLOWER PURÉE, SEA HERBS, APPLE, CRISPY PANCETTA £15

SOFT SHELL CRAB BAO BUN - CHIPOTLE CREAM, NAHM JIM DIPPING SAUCE, MADRAS SLAW £9

WOOD-FIRED

WAGYU KOFTA - TANDOORI CURRY SAUCE, PUMPKIN CRUMBLE £7

SLOW COOKED PORK BELLY - BURNT APPLE KETCHUP, MUSTARD CREAM SAUCE, PICKLED MUSTARD SEEDS £17

LAMB KEBAB 3 WAYS - LAMB RUMP, SPICY KOFTE, HARISSA MARINADED CUTLET, PICKLED TURKISH CHILLI, MINT YOGHURT, SUMAC TZATZIKI £28

FLAME GRILLED PRAWNS - CHORIZO, BURNT BUTTER, HERB ZHUG £14

FLAMED SEA BASS - MUSSELS, SEAFOOD BISQUE £19

ONGLETTE STEAK - BREWYORK BEER BATTERED ONION RINGS, PEPPERCORN SAUCE £21

SMOKED PUMPKIN - PUMPKIN SEEDS, BLACK GARLIC YOGHURT, CHILLI AND SAGE £11 (V)

GRILLED HALLOUMI - PISTACHIO, PEPPERED HONEY, KHADAFI PASTRY £11 (V)

CAULIFLOWER 3 WAYS - STEAK, CURRIED CAULIFLOWER, PICKLED FLORETS £13 (V)

SIDES

FORAGE DUNKER- WHIPPED BRIE, CHIVE OIL, 24-HOUR CONFIT POTATOES, CAVIAR £9

SPILMANS ASPARAGUS - HEMP SEED CHUTNEY, POACHED HENS EGG £9

SPRING GREENS - VADOUVAN BUTTER £8 (V)

MADRAS SLAW £5

DIPS - HERB ZHUG (VE), BLACK GARLIC YOGHURT (V), NAHM JIM (V), CHIPOTLE CREAM (V) £3 EACH