

SAMPLE MENU

For the table

Garlic & thyme focaccia, cultured butter 5
Gordal Olives 4
Leek & chilli croquettes, wild garlic 4
Crisp chicken, spring onion, sriracha, sesame 7

Starters

Spilman's Asparagus
Yellow chicory, wild garlic, anster custard, St ewes egg yolk 11
Puglia burrata
Nduja, Isle of Wight tomato, fennel crackers 10
Scottish Smoked Salmon
Crème fraiche, chive oil, soda bread 10
East Neuk Crab
Pickled radish, avocado, coriander, jalapeño, dashi 14
Spiced carrot Soup
Crème fraiche, candied sunflower seeds, focaccia 8

Mains

Dry-aged scotch Rump of Beef
Braised ox cheek, Spilman's asparagus, wild garlic 25
Cumbrian Chicken
New season pea & broad beans, morel mushrooms, potato terrine 24
Loch Etive Sea Trout
Violet artichoke, grezzina courgette, Isle of Wight tomato 23
North Sea Cod
Purple sprouting broccoli, shetland mussels, verjus sauce 23
Graffiti Aubergine
Peperonata, rose harissa, burrata, three cornered leek oil 20

For Two

Dry-aged Perthshire sirloin
Koffman chips, caesar salad, wild garlic butter 60

Sides

Tender-stem Broccoli, chilli & garlic 4.5 *
Caesar, gem lettuce, pancetta, parmesan 4.5
Koffman chips 4.5 *
- add parmesan & truffle oil 2.5

Desserts

Chocolate Delice
Miso caramel, coffee, candied walnuts 9
Yorkshire Forced Rhubarb
Blood orange, polenta cake, white chocolate 9
Madagascan Vanilla Ice Cream
lemon Madelines 6
British 4 Cheese Selection
Pete's yard cracker & preserved apricot 10