

Snacks	Wildfarmed Focaccia, <i>rosemary, Sicilian olive oil</i>	6
	Marinated Olives.....	6
	Pickles, <i>chilli, yoghurt</i>	6
	Coombeshead Farm Salumi.....	16
	Bruschetta, <i>smoked cod's roe, Todoli farm pomelo / sheep's milk ricotta, green olive, basil</i>	each 5
Starters	Burrata, <i>salsa rossa, black olives, chilli, almond praline</i>	18
	Chopped Dexter, <i>fermented green chilli, porcini ketchup, shoestring fries</i>	18
	Bluefin Tuna Carpaccio, <i>corno peppers, capers, coriander, sudachi</i>	24
	Sea Bream Crudo, <i>kumquat, green chilli</i>	16
	Crostini, St. Austell Bay Mussels & Nduja.....	19
	Hand Dived Orkney Scallop, <i>cauliflower, Calabrian chilli butter</i>	each 15
Primi	Mafaldine, <i>pistachio pesto, Spenwood</i>	14
	Gigli al Gin, <i>fennel sausage, tomato, Fords gin</i>	22
	Agnolotti Carbonara.....	21
	Strozzapreti, <i>Aylesbury Duck Ragù, 36-month parmesan</i>	28
	Spaghetti, <i>San Marzano, Calabrian chilli, stracciatella</i>	18
Mains	Day Boat Scottish Cod, <i>Jersey royals, wild garlic, celery, mussel butter sauce</i>	38
	Chicken on Toast, <i>Galician chicken, garlic, Wildfarmed sourdough toast</i>	29
	Suffolk Lamb Rack, <i>bagna cauda, sprouting broccoli, mint, kombu</i>	60
	Spring Tomato Tart, <i>ricotta, pesto, brasicca sauce</i>	24
Steaks	Sirloin on the bone 45-day Shorthorn (850g)	105
	Rib-Eye 45-day Shorthorn (350g).....	50
	Fillet 38-day Hereford (250g).....	48
	Picanha 32-day Hereford (200g).....	24
Sauces	Chianti, Green Peppercorn.....	each 3
Sides	Pink Fir Potatoes, <i>herb butter</i>	8
	Flourish Farm Salad.....	10
	Tomato Salad, <i>shallots, sherry vinegar</i>	12
	Sprouting Broccoli, <i>confit chilli & garlic</i>	8
	Beef Fat Fries.....	6

WINE AND BEER

Sparkling	Gls 125ml	Crf 375ml	Btl 750ml
Prosecco, <i>Bresolin Organic Extra Brut, Italy NV</i>	10	...	55
English Sparkling Wine, <i>Candover Brook, Hampshire, England NV</i>	17	...	90
Brut Réserve Champagne, <i>Charles Heidsieck, Champagne, France NV</i>	20	...	110
Champagne Rosé Première Cuvée Extra Brut, <i>Bruno Paillard, France NV</i>	23	...	124
Champagne Rosé Millesime 2018, <i>Charles Heidsieck, Champagne, France</i>	240

White

Moto White, <i>Occitan Blanc, Pays d'Hérault, Languedoc, France 2023</i>	9	22	40
Second-Cheapest White, <i>Quinta da Pedra Alta, Douro, Portugal 2023</i>	10	27	49
C de Sec, <i>Château Closiot, Bordeaux, France 2023</i>	12	30	56
Chenin Blanc, <i>Prélud, Famille Payen, Anjou, France 2024</i>	13	36	64
Albariño, <i>Ponte da Barca, Rías Baixas, Spain 2024</i>	14	38	66
Gavi di Gavi, <i>Ghio Roberto, Gavi, Barabba, Italy 2023</i>	14	38	66
Bourgogne Côte d'Or, <i>Eric Boigelot, Burgundy, France 2023</i>	15	42	76
Dry Riesling, <i>Schiefersteil, Markus Molitor, Mosel, Germany 2022</i>	16	45	85
Sauvignon Vulcaia Fumè, <i>Inama, Veneto, Italy 2022</i>	169
Pessac-Leognan, <i>Domaine de Chevalier, Bordeaux, France 2017</i>	120

The only rosé you'll ever need

Moto Rosé, <i>Château des Sarrins, Provence, France 2024</i>	10	30	59
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Red

Moto Red, <i>La Fleur de Thénac, Bergerac, France 2016</i>	9	22	40
Second-Cheapest Red, <i>Quinta da Pedra Alta, Douro, Portugal 2022</i>	10	28	49
Moto Bordeaux, <i>Les Allées de Cantemerle, Haut-Médoc, France 2015</i>	14	40	74
Red Burgundy, <i>Pinot Noir, Céline Boudard-Coté, Burgundy, France 2022</i>	17	49	85
Dolcetto d'Alba Bricco, <i>Giuseppe Mascarello, Piedmonte, Italy 2023</i>	18	50	99
Wild Irishman Macushla Pinot Noir, <i>Gibbston Central Otago, New Zealand, 2023</i>	20	55	110
Nebbiolo d'Alba, <i>Flavio Roddolo, Piedmonte, Italy 2015</i>	162
Biondi-Santi, <i>Rosso di Montalcino, Tenuta 'il Greppo', Tuscany, Italy 2022</i>	180
Pauillac de Château Latour, <i>France 2019</i>	200
Château Gazin, <i>Pomerol, Bordeaux 2016</i>	237

Beer + Cider

	1/2	Pint
Harbour Singlefin Lager, 4%	3	5
Meteor Lager, 4.5%	3.5	6
Verdant Lightbulb, 4.5%	3.5	6.5
Harbour Artic Sky IPA, 4.3%	3	5
Showerings Cider, 4.5%	3	5.5
Rothaus Pils — alcohol-free beer, 0.5%	3	5