

Snacks	Wildfarmed Focaccia, <i>rosemary, butter & olive oil</i>	8
	Marinated Olives	6
	Pickles & Ferments, <i>chilli, yoghurt</i>	6
	Coombeshead Farm Salumi	16
Starters	Sea Bream Crudo, <i>agrodolce, clementine</i>	16
	Delica Pumpkin, <i>stracciatella, candied hazelnuts, radicchio</i>	16
	Chopped Dexter, <i>fermented green chilli, porcini ketchup, shoestring fries</i>	18
	Bluefin Tuna Carpaccio, <i>corno peppers, coriander, sudachi</i>	24
	Grilled Cornish Sardines, <i>winter tomato carpaccio</i>	16
Primi	Mafaldine, <i>pistachio pesto, Spenwood</i>	14
	Gigli al Gin, <i>fennel sausage, tomato & Fords gin</i>	22
	Agnolotti Carbonara	21
	Pappardelle, Wildfarmed beef ragù , <i>pecorino</i>	22
	Linguine Périgord black winter truffle (3g/5g), <i>36-month Parmesan</i>	30/40
Mains	Flank 35-day Hereford (200g), <i>Chianti or peppercorn sauce</i>	24
	Rib-Eye 45-day Belted Galloway (350g), <i>Chianti or peppercorn sauce</i>	48
	Sirloin 48-day Wildfarmed (350g), <i>Chianti or peppercorn sauce</i>	52
	Day Boat Cornish Monkfish, <i>salsify, trompettes, roasted chicken butter sauce</i>	38
	Old Spot Chop, <i>mustard fruits, braeburn apple</i>	36
	Spinach Crostata — <i>ricotta, scamorza, charred brassicas, Parmesan</i>	28
	Cornish Blonde Ray (350g), <i>shellfish sauce</i>	32
	Peposo — <i>slow-cooked beef cheek, peppercorns, polenta</i>	29
	Berkshire Roe Deer, <i>seasonal mushroom ragù, green peppercorns, cavolo nero</i>	46
Sides	Pink Fir Potatoes, <i>herb butter, porchetta spice</i>	8
	Bitter Leaves	10
	Tomato Salad, <i>shallots, sherry vinegar</i>	12
	Roasted Pumpkin, <i>brown butter, sage</i>	8
	Brussel Sprouts, <i>chestnuts, clementine</i> ...	8

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>	15	...	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>Chardonnay, L'Interdit de Guffens, Provence, France 2023</i>	8	22	38
Second-Cheapest White, <i>Quinta da Pedra Alta, Douro, Portugal 2023</i>	9	25	45
Albariño, <i>Bico da Ran, Eulogio Pomares, Rías Baixas, Spain 2024</i>	12	34	59
Gavi di Gavi, <i>Ghio Roberto, Gavi, Barabba, Italy 2023</i>	13	36	64
Chenin Blanc, <i>Prélud, Famille Payen, Anjou, France 2024</i>	13	36	64
Dry Riesling, <i>Schiefersteil, Markus Molitor, Mosel, Germany 2022</i>	15	42	76
Bourgogne Côte d'Or, <i>Eric Boigelot, Burgundy, France 2023</i>	15	42	76
Sauvignon Vulcaia Fumè, <i>Inama, Veneto, Italy 2022</i>	169
Pessac-Leognan, <i>Domaine de Chevalier, Bordeaux, France 2022</i>	120

The only rosé you'll ever need

Moto Rosé, <i>Château des Sarrins, Provence, France 2024</i>	10	28	49
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Red

Moto Red, <i>La Fleur de Thénac, Bergerac, France 2016</i>	8	22	38
Second-Cheapest Red, <i>Quinta da Pedra Alta, Douro, Portugal 2020</i>	10	28	49
Moto Bordeaux, <i>Les Allées de Cantemerle, Haut-Médoc, France 2015</i>	12	34	59
Red Burgundy, <i>Pinot Noir, Céline Boudard-Coté, Burgundy, France 2022</i>	16	45	79
Wild Irishman Macushla Pinot Noir, <i>Gibbston Central Otago, New Zealand, 2022</i>	20	55	110
Barbera d'Alba, <i>Mascarello, Piedmont, Italy 2021</i>	21	58	116
Nebbiolo d'Alba, <i>Flavio Roddolo, Piedmonte, Italy 2015</i>	180
Château Gazin, <i>Pomerol, Bordeaux 2018</i>	237
Biondi-Santi, <i>Rosso di Montalcino, Tenuta 'il Greppo', Tuscany, Italy 2021</i>	180
Pauillac de Château Latour, <i>France 2019</i>	200

Beer + Cider

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