

## Sunday À La Carte Sample Menu

Homemade sourdough bread, Ampersand cultured butter  
Amuse bouche

### Starters

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#### Cured Salmon £17.50

Ginger-lemon cured Scottish salmon, sun-blushed tomato, celeriac & Bramley apple, black olives  
2021 Soave Classico, 'Monte Fiorentine', Ca' Rugate £8.00

#### Lake District Hare £19.50

Charcoal grilled hare rice, baby king oyster mushroom, mangetout, Iberian ham, light veil & arbequina  
2022 'Gual' Bodegas Viñátigo, Tenerife, Spain £9.50

#### Escalivada Raviolo £17.50

Manchego cheese foam, tomato crumble  
2021 Pinot Noir, Aurora Creek, Marlborough, New Zealand £9.00

#### Mediterranean Octopus £17.50

Grilled Mediterranean octopus, ratte cream, paprika foam, salty fingers  
2021 Assyrtiko 'Wild Ferment', Gaia Wines, Santorini, Greece £9.50

### Mains

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#### Local Wild Bass £34.50

Suffolk wild bass, broad beans, squid, chervil, lemon emulsion  
2021 Roussanne, Olifantsberg, Western Cape, South Africa £7.50

#### White Asparagus £34.50

Charcoal grilled white asparagus, roasted cauliflower cream, couscous  
2021 Viognier, Ktima Gerovassiliou, Epanomi, Greece £8.50

#### Highlands Wild Venison £36.75

Grilled wild venison loin, slow-cooked venison shoulder, winter porridge, cavolo nero  
2017 Valpolicella Ripasso Classico Superiore, Scriani, Veneto, Italy £10.50

#### Iberian Pork Secreto £35.50

Charcoal grilled secreto, roasted salsify, anchovies-guindilla garum crumble, baby artichoke  
2021 'Sitta', Attis Bodegas y Viñedos, Rias Baixas, Spain £11.00

#### 40-day Dry Aged Rib of Suffolk Beef £30

Roasted potatoes, Yorkshire pudding, beef jus, honey heritage carrots & fennel seeds  
2018 'Ars In Vitro', Tandem, Navarra, Spain £5.00

All the wine pairings above are priced at 125ml per glass