



## SMALL PLATES

<i>Gordal Olives</i>	5
<i>Rosemary Roasted Almonds</i>	5
<i>Gilda</i>	each 4.5
<i>Parmesan &amp; Gruyère Bites</i>	5
<i>Today's Focaccia</i>	4
<i>Speck</i>	8
<i>Mortadella</i>	6.5
<i>Pecorino Romano DOP &amp; Quince</i>	8.5
<i>Warm Pretzel &amp; Taramasalata</i>	9
<i>Trout Roe, Blinis &amp; Crème Fraîche</i>	15
<i>Gravadlax, Rye Bread Crisp, Sweet Mustard, Crème Fraîche</i>	15
<i>'Nduja Sausage Roll &amp; Epping Forest Honey</i>	8.5

## PLATES

<i>Crab Salad</i>	19
<i>Picked White Devon Crab, Baby Gem, Shellfish Marie Rose</i>	
<i>Tagliata</i>	22.5
<i>Beef Sirloin, Rocket, Aged Parmesan, Olive Oil, Lemon</i>	
<i>Burrata Salad</i>	15
<i>Chargrilled Courgette, Soft Herbs &amp; Burrata</i>	
<i>Croque Monsieur</i>	14.5
<i>Tin Loaf, Jambon Blanc, Emmental, Bechamel, Green Salad</i>	

## DESSERTS

<i>Honey Cake</i>	6
<i>Burnt Honey Biscuit, Honeyed Chantilly Cream</i>	
<i>Rhubarb Millefeuille</i>	8
<i>Caramelised Puff, Vanilla Crème Diplomat, Yorkshire Rhubarb, Pistachio</i>	
<i>Baked Alaska</i>	11
<i>Blood Orange Ice Cream &amp; Sorbet, Italian Meringue</i>	
<i>Giant Chocolate Chip Cookie</i>	11.5
<i>Served with vanilla ice cream</i>	

## CHOC ICES, ICE CREAMS & SORBETS

<i>Choc Ices</i>	4
<i>Vanilla, Brandied Prune, Cherry &amp; Kirsch</i>	
<i>Sorbets</i>	6
<i>Passionfruit, Hazelnut, Blood Orange</i>	
<i>Fernet Branca Affogato</i>	5