



Forever picking

Snacks inspired by the seasons. This stems from my recollection of being in the garden with my mother and picking anything that was edible.

Making & breaking

The comfort and satisfaction I get from making and eating bread stems from a long journey with many memories along the way. To me, it means comfort, satisfaction, sharing, connection, love and of course the joy you receive from the actual eating of bread.

Full of beans

(beans, peach, almond)

My mother used to say that I was always full of beans. An energetic and lively child, it goes without saying that nothing has changed! This dish is packed with an array of seasonal beans providing bags of energy.

2022 Les 13 Lunes, Abymes, Savoie, France

Our dishes are cooked fresh to order, in an environment where nuts and shellfish are present.

If you have any allergen queries, please speak to one of the staff.

A discretionary service charge of 15% will be added to your final bill.



Don't get in a pickle

(apple, turbot, Kohlrabi)

Preserving & pickling minimises waste, and we always look at how we can incorporate these items into the menu, as it can elevate the flavour and taste of our menu. Last season's crab apple juice is used for the most buttery sauce, along with some preserved herb stems.

2021 Le Mie Origini, Alessandro Viola, Sicily, Italy

Tastes like chicken

(chicken, aubergine, daterini tomato)

A phrase we've all heard far too many times when someone tastes something unusual! In this instance, we really do hope it tastes like chicken. We slow age our Sladedown Farm chickens to create a tender, more succulent meat.

2022 Sebestyen Kadarka, Szekszárd, Hungary

Pick 'n' eat

(strawberry, sticky rice, Thai basil)

As a child, I remember the first taste of summer with beautiful, sweet strawberries laid out in long rows ready to be picked, filling your basket as much as you like, or in my case, my mouth! Sweet summer memories of family outings are forever embedded, and we hope this dish leaves you with your own memory, with an Asian twist.

2022 Contero, Brachetto d'Acqui, Piedmont, Italy

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