

PERILLA SOURDOUGH WITH BROWN BUTTER	6
CARAWAY & CARROT PANISSE, ORANGE, TARRAGON & EWE'S CURD	6.5PP
MUTTON & LEEK SCOTCH EGG WITH MINT SAUCE	12
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SALAD OF BEETROOT, SMOKED EEL, PINK FIR POTATO & PORK CRACKLING	18
STUFFD FLOURISH FARM CABBAGES, WINTER CAMONE TOMATO & RED CHILLI EZME, WHEY SAUCE	19
POT ROAST HEN OF THE WOOD MUSHROOM, JERUSALEM ARTICHOKE PEPPERCORN SAUCE	18
AGED CUMBRIAN BEEF & CUTTLEFISH BOLOGNESE WITH AGRETTI & BOTTARGA	18
BAKED DELICA SQUASH TART WITH SMOKED ALMOND PESTO & GRILLED RADICCHIO SAUCE	26
LINE CAUGHT COD WITH 32-MONTH PARMESAN & SARAWAK PEPPER	27
ROAST LAMB BREAST, CAESAR HOLLANDAISE, SLICED GUANCIALE & FLOURISH FARM BRASSICAS	28
LETTUCE WRAPS OF IBERICO SUCKLING PIG WITH FLOURISH FARM MUSTARDS & PICKLED ASPARAGUS	24
PERIGORD TRUFFLE STICKY TOFFEE PUDDING	12
HERB SORBET	8
PERILLA TOTE BAG	15

YESTERDAY'S BREAD SOAKED IN MOULES MARINIÈRE
&
BEER BATTERED COD CHEEKS WITH SALTED GOOSEBERRY TARTAR SAUCE
& CHIP SHOP CURRY SAUCE
VINMOUTH, VERMOUTH BLANC & SODA 2021

PERILLA SOURDOUGH WITH BROWN BUTTER

AGED CUMBRIAN BEEF & CUTTLEFISH BOLOGNESE
WITH AGRETTI & BOTTARGA
L'ARCHETIPO, FIANO 2024

ROAST LAMB BREAST, CAESAR HOLLANDAISE, SLICED GUANCIALE
& FLOURISH FARM BRASSICAS
CASCINA ZERBETTA, BARBERA DEL MONFERRATO 2020

PERIGORD TRUFFLE STICKY TOFFEE PUDDING
DOMAINE LA LUMINAILLE 'GRENAI DOUX NATUREL', GRENAICHE 2023

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DRINKS PAIRING 54

PLEASE NOTIFY OUR WAITING STAFF OF ANY ALLERGIES OR INTOLERANCES BEFORE YOU ORDER
PLEASE NOTE A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

SET MENU TO BE TAKEN BY THE WHOLE TABLE
1-3 GREEN LANES, NEWINGTON GREEN
020 7358 0779