Our menu of social plates is inspired by the seasons. We advise 2-3 plates per person, Chefs Selection Fasting Menu along with some nibbles or sides, and sharing is recommended for maximum enjoyment. Bread Selection Trout Ceviche Nibbles Bluestone Vineyards Classic Cuvée Pigeon Breast Mixed Olives from Salisbury Market 3.5 Fish of the Day Mixture of Spiced and Smoked Nuts Albariño, Valtea - Riax Baixas. Galicia Bread Selection, Whipped Squash, Dukkah 4.5 Cauliflower Naranjo, El Porvenir - Cafayate, Argentina Savoury Venison Growers Touch Durif Australia Asian BBQ Pig Cheeks, Kimchi, Pineapple Relish, Gem Lettuce 14 Cheese (10pp Supp) Chalk Stream Trout Ceviche, Potato Skins, Herb Mayo, Cherry Tomato 13.5 Tastina Selection of Desserts Charred Vegetable Salad, Whipped Tofu, Pistachio Verde 11.5 Monbazillac, Chateau St Christophe - Bergerac Venison Haunch, Walnuts, Orange, Winter Leaves 14 Wine Flight 35pp Pan Fried Fish of the Day, Crab Bisque, Fennel Jam, Sweetcorn Fritter 13.5 (Note: Tasting Menu must be taken by whole table) 11.5 Honey and Sriracha Cauliflower, Edamame, Pickles, Herbs Pigeon Breast, Roast Celeriac, Burnt Apple, Sloe Gin Jus Gras 13.5 Roast Cod, Nori, Oyster Mushrooms, Green Curry Cream, Caviar 15 Sweet Glazed Carrots, Peanut Satay, Pickled Turnips, Coriander 12 Chocolate Marquise, Nut Praline, Mascarpone 9.5 Coconut Cheesecake, Pineapple, Ginger Biscuits 9 Sides Apple Mille Fuille, Pecans, Miso Caramel 9 Confit Potatoes Dijonnaise Tasting Selection Of Desserts 13.5 English Cheese Selection, Fruit, Chutney, Crackers 13.5 Honey Roast Roots Selection of Home-made Ice-creams and Stir-fried Seasonal Vegetables 3 Sorbets (per scoop)