

## PLUM + SPILT MILK

### STARTERS

Wild garlic soup, London feta & toasted almonds

Severn & Wye smoked mackerel, pickled rhubarb, watercress

Spiced cauliflower hummus, Stoke Newington flat bread,  
pickled radish & cauliflower, chickpea dukkah

### MAINS

Paddock farm pork cutlet, pease pudding, chargrilled  
hispi cabbage, cider sauce

Roasted South coast cod, fennel, brown crab risotto,  
spinach, lobster oil

Pan-fried potato gnocchi, Jerusalem artichokes,  
sun-dried tomatoes, baby spinach & Ticklemore cheese

Miso baked aubergine, Essex quinoa, Asian greens, edamame,  
pickled red cabbage, sweet potato, toasted sesame

### PUDDINGS

Buttermilk panna cotta, blood orange & Gran Marnier

Poached Yorkshire rhubarb & stem ginger crumble,  
oat milk custard

Salted caramel & pear mousse, caramel sauce

### £45 PER PERSON

You should always advise your server of any special dietary requirements, including intolerances and allergies. Where possible, our trained staff will advise you on alternative dishes. However, while we do our best to reduce the risk of cross-contamination in our restaurants, we cannot guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. Guests with severe allergies are advised to assess their own level of risk and consume dishes at their own risk. Cheeses on our menu may be made using raw milk or animal rennet, please speak to staff for more details

A discretionary service charge of 12.5% will be added to your bill.