

No 16 Church Street

A La Carte

For the Table

MOR Bakery Sourdough, Netherend Butter 5

Charcuterie Board 15

Starters

Scallop, serrano, pickled pear, oyster mushroom (gf) 16

Spanish Mackerel Crudo, blood orange, chilli, black fig, olive oil dressing 12

Toasted Sourdough, rhubarb radish & whipped ricotta, shiso 10

Ricotta Agnolotti, squash and Disaronno sauce 11

Mains

Wild mushroom risotto, white truffle oil, walnut crumb (v, gf) 21

Salmon, romesco, spinach, boulangère potatoes (gf) 25

Halibut, borlotti beans, leek, vermouth sauce(gf) 32

Skrei Cod, cauliflower puree, girolles, kale, salsa verde 27

Braised King Oyster Mushroom, borderlaise, chive mash, rainbow chard 20

Lamb rump, charred hispy cabbage, madeira jus, sweet potato pave 30

Pudding

Apple and ginger soufflé, apple sorbet (v) 12

Bread and butter pudding, bay leaf ice cream (v) 9

Affogato, shortbread 8