

# poca

tipple

Pegroni                      gin & elderflower fizz

morsels

fat green olives (v) (gf)

iberico chorizo (gf)

house bread, coldpress oil, black vinegar (v)

fish

cured monkfish, cucumber, blood orange, almond (gf)

whole wild prawns, wild garlic butter (gf)

porlock oyster of the day (gf)

deep fried sardines, malt vinegar mayonnaise, fermented chilli

meat

pork belly hash brown, lardo, spiced egg yolk (gf)

crispy pigs ear, raw celeriac, apple, green sauce

beef shin fritter, mushroom ketchup, pickled onions

lamb sweetbreads, lamb fat crouton, hazelnut butter

aged dexter rump steak tartare, house sauce (gf)

vegetables & dairy

roast cauliflower croquettes, curry mayonnaise, coriander(v)

beef tomato, red onion & sherry vinegar (v) (gf)

crispy confit potatoes, manchego, roast garlic aioli (v) (gf)

buratta, charcoal red peppers, raw courgette (v) (gf)

scorched tenderstem broccoli, harissa crème fraiche (v) (gf)

large plates

sharing; glazed whole neck of lamb, roast courgettes, salsa verde (gf)

orzo, creamed wild garlic, cashew nuts, cheese crisps (v)