

## grazing

Homebaked olive focaccia, new season olive oil	4
Charred sourdough	4
Gluten free rye bread	4
Marinated Uslu & Nocellara olives in garlic, lemon and rosemary	4

Bagna cauda, Haye Farm vegetables	11
Padron peppers, new season olive oil	6
Haye Farm chicken liver pate, pickled currants and sourdough	10

## fritti

Paprika and black pepper crisps	4
Fried baby squid, garlic aioli	10
Fried sage and anchovy, lemon	6
Haye Farm fried chicken, mayonnaise	9

## poultry & game

Saffron and Taleggio arancini	11
Venison tartar, cured egg yolk & toasted sourdough	16
Chicken <i>al mattone</i> , thyme and chestnut pangrattato	15

## meat

Haye Farm lamb, bagna cauda	18
Haye Farm meatballs, aged parmesan	16
Haye Farm pork, apple ketchup	15

Haye Farm beef carpaccio, aged parmesan	15
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## fish

Jersey rock oyster, Amalfi lemon	3.5
Wood roasted St. Mary's Bay scallop in garlic, butter and lemon	5
Your fish can be prepared either plain wood roasted, or with brown butter & capers or salsa verde	
Fillet of hake	12
Cornish plaice	14
Monkfish tail	14

## affettati e formaggi

Breasola	7.5
Mortadella Bologna	7.5
Hand carved Prosciutto san Daniele	7.5
Burrata, bitter leaves, capers, balsamic dressing	11
Selection of 3 or 5 Italian cheeses, mostarda fruits and lavoche	9/12

## pasta, rice & soup

Tagliatelle with Haye Farm ragu, parmesan	14
Linguine with cuttlefish, mussels, chili, bottarga	16
Haye Farm squash risotto, sage and parmesan	16
Wild mushroom risotto, aged parmesan	17

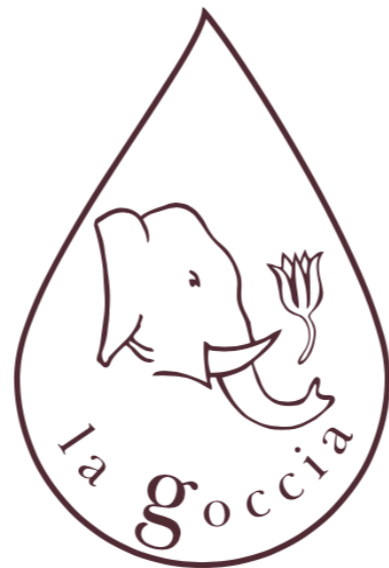
Chicken broth	6
Soup of the day	6

## vegetables

Haye Farm kale, crispy prosciutto, garlic and anchovy	10
Haye Farm leaves, new season olive oil and Amalfi lemon	5.5
Tuscan cannellini beans, bottarga, new season olive oil	8
Haye Farm squash, sage, Blu del granduca	10
Haye Farm celery and egg with bottarga	6

## dolci

Original Beans chocolate tart, Vanialla ice cream	7
Vanilla panna cotta with mulled wine poached pears, gingerbread	7
Haye Farm apple and oat crumble, vanilla ice cream	7
Poached winter fruits, hazelnut sorbet	7
Selection of 2 or 3 scoops of gelato	4/6



We proudly follow a Slow Food ethos, & draw upon the principles of good, clean & fair. That means we source the best quality ingredients working closely with small & independent producers, including our own family farm & Cornish fisherman, buying line caught fish directly from the dock. Our dishes are inspired by our travels around the world.

## the farm

Our poultry, livestock, eggs, vegetables & fruit come directly from Haye Farm. The farm's owner, Harry Boglione, is the son of the owners of Petersham Nurseries. He & his partner Emily have been developing their 66-acre mixed organic farm set in the breathtaking rolling hills of East Devon since 2014

## cocktails

<b>MULLED WINE BELLINI 12</b> Mulled wine reduction & prosecco
<b>SICILIAN BLOOD ORANGE SPRITZ 12</b> Aperol, Pinot Grigio Spumante, Sicilian Blood Orange & Soda
<b>SLOE &amp; TONIC 12</b> Plymouth Sloe Gin & Tonic
<b>PINK GRAPEFRUIT MARGARITA 12</b> Tequila, cointreau, pink grapefruit & lime
<b>NEGRONI 12</b> Gin, Campari & Cocchi Torino
<b>RUM SWIZZLE 13</b> Bajan & Jamaican rums, cloudy apple, lime, cinnamon honey & bitters
<b>PETERSHAM MULLED WINE 9</b> Petersham Nurseries house recipe
<b>KING STREET SOUR 12</b> Whisky, chamomile syrup, elderflower liqueur, lemon & egg white

## non-alcoholic

<b>HIBISCUS ICED TEA 5.5</b> Homemade cold brew hibiscus tea, lemon & a splash of soda
<b>THREE CITRUS LEMONADE 5.5</b> Homemade citrus cordial, fresh pink grapefruit juice & soda
<b>SPICED APPLE 6</b> Seedlip, cloudy apple juice, lemon, cinnamon honey & bitters

## sparkling

<b>PROSECCO MILLESIMATO BRUT, VILLA MARCELLO</b> Glera & Pinot Bianco (Veneto)	7 / 44
<b>ANDRIANA SPUMANTE ROSE' BRUT, VILLA MARCELLO</b> Pinot Grigio (Veneto)	8 / 49.5
<b>CHAMPAGNE 'PRINCES' BLANC DE NOIRS, DE VENOGNE</b> Pinot Noir (France)	25 / 149

## rosé

<b>ROSE' BELGUARDO, TENUTA BELGUARDO</b> Sangiovese & Syrah (Tuscany)	175ml Glass / 50cl Carafe / 75cl Bottle 9.5 / 25.5 / 39.5
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## white

<b>TREBBIANO D'ABRUZZO, MASCIARELLI</b> Trebiano (Abruzzo)	8.5 / 24 / 40
<b>SOAVE CLASSICO, TAMELLINI</b> Garganega (Veneto)	8.5 / 24 / 39.5
<b>PINOT BIANCO TENIMENTO DEL BARSE', VILLA MARCELLO</b> Pinot Bianco (Veneto)	8.5 / 24 / 43

<b>PINOT GRIGIO GRAVE, VISTORTA</b> Pinot Grigio (Friuli Venezia Giulia)	9.5 / 28 / 45
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<b>SPINOLA GAVI DOCG, CASTELLO DI TASSAROLO</b> Cortese (Piedmont)	8 / 23 / 44
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<b>VERMENTINO DI MAREMMA, TENUTA BELGUARDO</b> Vermentino (Tuscany)	8.5 / 24 / 43
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<b>COMPLEXUS, FRASCATI DOC, CANTINE SANTA BENEDETTA</b> Malvasia & Bellone (Lazio)	9.5 / 28 / 45
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<b>TAERSIA NEGROAMARO, DUCA CARLO GUARINI</b> Negroamaro (Puglia)	11 / 32 / 48
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<b>GRECO DI TUFO, BENITO FERRARA</b> Greco (Campania)	11.5 / 38 / 57
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## red

<b>TERRA MAZZEI, CASTELLO DI FONTERUTOLI</b> Sangiovese, Merlot, Alicante (Toscana)	7 / 20 / 33
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<b>PRIMITIVO BURDI, DUCA CARLO GUARINI</b> Primitivo (Puglia)	7 / 20 / 37
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<b>TENIMENTO DEL BARSE</b> Cabernet Franc, Merlot (Veneto)	8.5 / 24 / 39
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<b>NERO D'AVOLA, ZISOLA</b> Nero d'Avola (Sicily)	11.5 / 38 / 57
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<b>GAVIUS, CASTELLO DI GABIANO</b> Pinot Noir & Barbera (Piedmont)	9 / 25 / 43.5
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<b>TIRRENICO MAREMMA, TENUTA BELGUARDO</b> Bordeaux Blend (Tuscany)	11.5 / 38 / 57
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<b>MERLOT COLLI EUGANEI DOC, LA MONTECCHIA</b> Merlot (Veneto)	9.5 / 30 / 45
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<b>CHIANTI CLASSICO, CASTELLO DI FONTERUTOLI</b> Sangiovese, Malvasia Nera & Colorino (Tuscany)	12 / 38 / 56
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<b>SERRATA, TENUTA BELGUARDO</b> Sangiovese & Alicante (Tuscany)	11 / 33 / 49
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Please advise of any allergen requirements. We source the best quality seasonal ingredients. Due to supply & demand this may mean we run out of certain dishes. A discretionary service charge of 12.5% will be added to your bill.

