

# lunch

2 courses — 18

3 courses — 25

## to share

white sourdough, jersey butter, toasted yeast — 5

crispy ham, pineapple jam — 6

## starters

beetroot salad, frisée, pickles, buttermilk & cucumber sauce

onion soup, caramelised onion, sourdough, pine nuts

peppered belly pork, chicory marmalade, bacon cream

## mains

braised beef, creamed potato, glazed carrots, bacon, crispy onions, beef sauce

sea bream, seaweed butter sauce, confit potatoes, lemon, sea herbs

celeriac risotto, crispy maitake, kales, old winchester

## dessert

chilled lemon custard, salted ricotta gelato, lemon curd, pistachio, bronze fennel

chocolate délice, poached spiced pear, roast almond, cocoa wafer, vanilla gelato

frozen yorkshire rhubarb, candied celery, peanut brittle, yoghurt sorbet — 5

# dinner

3 courses — 45

## starters

beetroot salad, frisée, pickles, buttermilk & cucumber sauce  
onion soup, caramelised onion, sourdough, pine nuts  
peppered belly pork, chicory marmalade, bacon cream  
crab risotto, cauliflower, lemon, sea herbs — 5

## mains

braised beef, creamed potato, glazed carrots, bacon, crispy onions, beef sauce  
sea bream, seaweed butter sauce, confit potatoes, lemon, sea herbs  
celeriac risotto, crispy maitake, kales, old winchester  
packington chicken, guanciale & spelt ragout, kale, broccoli, chicken sauce

## dessert

chilled lemon custard, salted ricotta gelato, lemon curd, pistachio, bronze fennel  
chocolate délice, poached spiced pear, roast almond, cocoa wafer, vanilla gelato  
frozen yorkshire rhubarb, candied celery, peanut brittle, yoghurt sorbet — 5

# euubo

5 courses — 65

## tasting

beetroots, pickles, buttermilk & cucumber sauce

peppered belly pork, chicory marmalade, bacon cream

crab risotto, cauliflower, lemon, sea herbs

packington chicken, spelt ragout, kale, chicken sauce

frozen yorkshire rhubarb, candied celery, peanut brittle, yoghurt sorbet

# cuubo

5 courses — 65

## tasting (v)

beetroots, pickles, buttermilk & cucumber sauce

onion soup, caramelised onion, sourdough, pine nuts

cauliflower risotto, kales, maitake

celeriac, apple, chestnut, pickled walnut, celeriac cream

chilled lemon custard, salted ricotta gelato, lemon curd, pistachio, fennel

# wine

## sparkling

Prosecco DOC Extra Dry, Villa Domiziano, Italy — 9 / 35

Franciacorta DOCG Brut, Monzio Compagnoni Millesimato 2019, Italy — 15 / 58

Champagne Brut Ideale Cuvée, Abel Lepitre, France — 84

## white

Trebbiano IGT, Marche, Italy — 7 / 25

Chenin Blanc, Cherry Tree Hill, South Africa — 8 / 30

Cataratto Sicilia DOC, "Lucido" Cusumano, Italy — 9 / 35

Sauvignon Blanc, Willow End, 2022, New Zealand — 10 / 38

Gavi DOCG Valentino, La Scolca, Italy — 45

Etna DOC Bianco, Alta Mora, Italy — 48

Chablis AC, Domaine de Oliveira Lecestre, France — 60

## rosé

Provence Rose AOP, Domaine D'Estienne, France — 9 / 35

## red

Marche Sangiovese IGT, Moncaro, Italy — 7 / 25

Malbec Kelthue, Don Manuel Villafane, Argentina — 8 / 30

Nero d'Avola DOC, Cusumano, Italy — 9 / 33

Montepulciano d'Abruzzo Rubi "Colle Secco", Cantina Tollo, Italy — 10 / 38

Primitivo IGT Puglia, Leone de Castris, Italy — 10 / 38

Etna DOC Rosso, Alta Mora, Italy — 48

Barolo DOCG "San Carlo", Italy — 60

## sweet

Ulysse Cazabonne, Sauternes, France — 15 / 60