

**mæne**

April 2023

Glass of Oxney Estate  
Sparkling, N.V. **12**



*What your  
appetite with...*

Mersea oysters with  
pickled cucumber and sorrel

**4.5** each or **6** for **23**

The Snapery sourdough, whipped brown butter **4**

Allotment vegetables, herb and sunflower seed 'tahini' **5**

Gnocco Fritto, Iron Cap squash, London stracciatella, chilli and garlic oil **8**

*Followed by*

Whipped Sussex ricotta, pickled beetroot, lemon thyme **10**

Nutbourne tomato tart, smoked tomato chutney **10**

Cornish mussels, smoked cider and butter sauce **15**

Spring garlic and coco bean cassoulet with pickled seaweed salsa verde **16**

Flock and Herd pork loin, spring greens, hazelnut pesto **19**

Cornish sole, pickled fennel, wild garlic **17**



*with some*

Morphew farm heritage potatoes, smoked yoghurt, salsa verde **5**

Keats Farm salad, Duchess farm rapeseed oil and apple balsamic dressing **4**

*+ to finish!*

Almond ice cream, poached rhubarb, black pepper sable **7**

Bay leaf panna cotta with English apples and wood sorrel **8**

Sea buckthorn sorbet, smoked rapeseed oil, 70% chocolate **8**

Baron Bigod, Bermondsey Bees Honey, rye cracker **10**

please let your server know of any allergies or dietary requirements

a discretionary service charge (of 12.5%) will be added to your bill