

Served family style with Toklas sourdough and butter £75 per head for three courses

Starters

Choose three of the below for the whole table to share

Artichoke alla giudia, saffron aioli Todoli citrus and fennel salad Roast cauliflower with hazelnuts and golden raisins Puntarelle alla romana Grilled calçots with romesco Sea Bass crudo with fennel and citrus Grilled Scallop with three cornered garlic +£8

Mains

Choose up to two of the below for the whole table to share Grilled hake with chickpeas, peppers and aioli Fosse Meadows chicken with salsa verde Poached artichokes with winter tomato and cannellini beans Brill with clams, leeks and ginger +£6 Fallow deer with Pumpkin and prunes +£6

Sides

Served alongside mains Chips Steamed greens

Desserts

Choose up to two of the below for the whole table to share

Rum baba, Todoli citrus Meyer lemon tart Chocolate cremosa with olive oil and honeycomb Poached pears with chocolate, hazelnut and vanilla ice cream Tart tatin *(only available for tables under 20 pax)* Panna Cotta with blood orange *(plated only)* Cheese plate +£6