

L I T A

B I S T R O

Wildfarmed sourdough, cultured butter		8
Pan con tomate, Cantabrian anchovies		17
Smoked Basque sardines, cherries, ajo blanco		19
Hay smoked Chalk stream trout, Zebrinati melon, pomelo		21
Red Sicilian prawn carpaccio, blonde orange, fennel		27
Fuentes Bluefin tuna, corno peppers, coriander, capers		28
Hand dived Isle of Skye scallops, green strawberries, gooseberries, elderflower		29
Cecina Jamón de Wagyu	60 g	36

Italian courgettes, sheep's milk ricotta, basil, mint		21
Salad of Sussex beetroot, stracciatella, caramalised Piedmont hazelnuts, marigold		20
Strozzapreti, Aylesbury duck ragu, Parmesan 36 mth		26
Bucatini cacio e Pepe, sourdough pangrattato, summer black truffle		48
Holstein Friesian veal sweetbread, pomme purée, Scottish girolles, Manjimup truffle		52
Scottish langoustine, preserved blood orange al ajillo		52
Native Scottish lobster baked rice, cuttlefish, aioli		85

Cornfed Anjou poussin, piquillo pepper, apricot, chermoula		42
Cornish monkfish, jersey royals , courgettes, confit garlic		62
South Coast red mullet, peas, gremolata, lobster sauce		62
Yorkshire pork chop & fillet, St.George mushrooms, mustard fruit, fine beans, nectarine	800 g	84
Dry aged Devon duck, beetroot, kumquat, Epping Forest honey		104
Grassfed Shorthorn sirloin, green peppercorn	800 g	135
Peak District T-Bone	1 kg	150
Whole Cornish Turbot	(add 30g N25 Caviar 70)	1.4 kg 170
Rib of Galician Beef		1.2 kg 170

Seasonal bitter leaf salad...9 Pink Fir potatoes...9
 Roasted Italian red peppers...10 Salad of Provençal tomatoes...12

*Let your waiter know if you have any allergies or intolerances.
 15% service charge will be applied to your bill.*