

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**

Saffron and Taleggio arancini **11**

poultry & game

Venison tartar, cured egg yolk & toasted sourdough **16**

Chicken *al mattone*, 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**

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

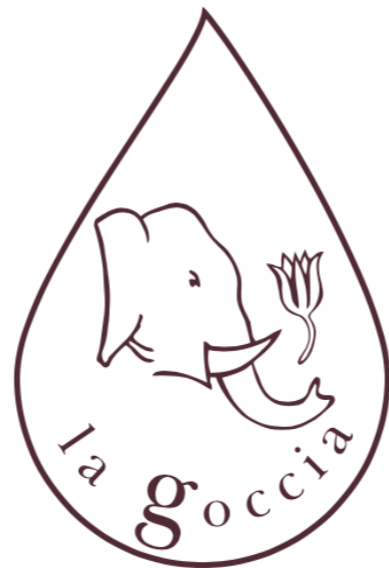
Original Beans chocolate tart, Vanialla ice cream **7**

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

MULLED WINE BELLINI 12
Mulled wine reduction & prosecco

SICILIAN BLOOD ORANGE SPRITZ 12
Aperol, Pinot Grigio Spumante, Sicilian Blood Orange & Soda

SLOE & TONIC 12
Plymouth Sloe Gin & Tonic

PINK GRAPEFRUIT MARGARITA 12
Tequila, cointreau, pink grapefruit & lime

NEGRONI 12
Gin, Campari & Cocchi Torino

RUM SWIZZLE 13
Bajan & Jamaican rums, cloudy apple, lime, cinnamon honey & bitters

PETERSHAM MULLED WINE 9
Petersham Nurseries house recipe

KING STREET SOUR 12
Whisky, chamomile syrup, elderflower liqueur, lemon & egg white

non-alcoholic

HIBISCUS ICED TEA 5.5
Homemade cold brew hibiscus tea, lemon & a splash of soda

THREE CITRUS LEMONADE 5.5
Homemade citrus cordial, fresh pink grapefruit juice & soda

SPICED APPLE 6
Seedlip, cloudy apple juice, lemon, cinnamon honey & bitters

sparkling

125ml Glass / 75cl Bottle

PROSECCO MILLESIMATO BRUT, VILLA MARCELLO 7 / 44
Glera & Pinot Bianco (Veneto)

ANDRIANA SPUMANTE ROSE' BRUT, VILLA MARCELLO 8 / 49.5
Pinot Grigio (Veneto)

CHAMPAGNE 'PRINCES' BLANC DE NOIRS, DE VENOGNE 25 / 149
Pinot Noir (France)

rosé

175ml Glass / 50cl Carafe / 75cl Bottle

ROSE' BELGUARDO, TENUTA BELGUARDO 9.5 / 25.5 / 39.5
Sangiovese & Syrah (Tuscany)

white

TREBBIANO D'ABRUZZO, MASCIARELLI 8.5 / 24 / 40
Trebiano (Abruzzo)

SOAVE CLASSICO, TAMELLINI 8.5 / 24 / 39.5
Garganega (Veneto)

PINOT BIANCO TENIMENTO DEL BARSE', VILLA MARCELLO 8.5 / 24 / 43
Pinot Bianco (Veneto)

PINOT GRIGIO GRAVE, VISTORTA 9.5 / 28 / 45
Pinot Grigio (Friuli Venezia Giulia)

SPINOLA GAVI DOCG, CASTELLO DI TASSAROLO 8 / 23 / 44
Cortese (Piedmont)

VERMENTINO DI MAREMMA, TENUTA BELGUARDO 8.5 / 24 / 43
Vermentino (Tuscany)

COMPLEXUS, FRASCATI DOC, CANTINE SANTA BENEDETTA 9.5 / 28 / 45
Malvasia & Bellone (Lazio)

TAERSIA NEGROAMARO, DUCA CARLO GUARINI 11 / 32 / 48
Negroamaro (Puglia)

GRECO DI TUFO, BENITO FERRARA 11.5 / 38 / 57
Greco (Campania)

red

TERRA MAZZEI, CASTELLO DI FONTERUTOLI 7 / 20 / 33
Sangiovese, Merlot, Alicante (Toscana)

PRIMITIVO BURDI, DUCA CARLO GUARINI 7 / 20 / 37
Primitivo (Puglia)

TENIMENTO DEL BARSE 8.5 / 24 / 39
Cabernet Franc, Merlot (Veneto)

NERO D'AVOLA, ZISOLA 11.5 / 38 / 57
Nero d'Avola (Sicily)

GAVIUS, CASTELLO DI GABIANO 9 / 25 / 43.5
Pinot Noir & Barbera (Piedmont)

TIRRENICO MAREMMA, TENUTA BELGUARDO 11.5 / 38 / 57
Bordeaux Blend (Tuscany)

MERLOT COLLI EUGANEI DOC, LA MONTECCHIA 9.5 / 30 / 45
Merlot (Veneto)

CHIANTI CLASSICO, CASTELLO DI FONTERUTOLI 12 / 38 / 56
Sangiovese, Malvasia Nera & Colorino (Tuscany)

SERRATA, TENUTA BELGUARDO 11 / 33 / 49
Sangiovese & Alicante (Tuscany)



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.

