

## SNACKS

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### FOCACCIA

WITH LARDO DI  
COLONNATA  
& DRIED TOMATO SKINS  
12

### CRUDITÉS

RAW VEGETABLES  
WITH SMOKED COD'S ROE  
& HAZELNUT DIP  
16

### COPPA

FROM COBBLE LANE  
CURED WITH HOUSE  
PICKLES  
16

### CAVIAR

IMPERIAL OSCIETRA  
GRIDDLED POTATO BREAD  
30G 80  
50G 135

### OYSTERS

ON THE 1/2 SHELL,  
FROZEN CHAMPAGNE  
& CUCUMBER  
24 / 48

## NOMAD SUNDAY ROAST

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*please select one starter & one main,  
mains are served with all the trimmings for the table*  
50 PER PERSON

## STARTERS

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### OGLESHIELD

RACLETTE CROQUETTE WITH PICKLED CHICORY  
& BLACK TRUFFLE AIOLI

### CHICKEN LIVER

PARFAIT WITH CAPERS, BRIOCHE  
& PORT JELLY

### SALMON

HOUSE-CURED WITH PICKLED CUCUMBER,  
SMOKED SOUR CREAM & SEA VEGETABLE TEMPURA

### TOMATOES

WITH BLOODY MARY BROTH, BASIL SORBET,  
HERBS & FLOWERS

## MAINS

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### CAULIFLOWER

CHILLI-GLAZED WITH TOASTED BUCKWHEAT  
& FINE HERBS

### MONKFISH

ROASTED WITH BROWN BUTTER, SEAWEED  
& TROUT ROE NAGE

### DEVON LAMB

SHOULDER, SLOW-COOKED & SHREDDED  
WITH PROVENCE LAVENDER

*for two to share*

### DRY-AGED BRITISH BEEF

WOOD-FIRED RUMP, YORKSHIRE PUDDING FILLED  
WITH BRAISED SHORT RIB & HORSERADISH

PLEASE ASK YOUR SERVER FOR INFORMATION REGARDING ALLERGENS AND INGREDIENTS.

A DISCRETIONARY SERVICE CHARGE OF 14.5% WILL BE ADDED TO THE FINAL BILL.