

FROG AND SCOT

Bar snacks

Homemade focaccia	4
Marcona almonds	4.50
Nocellara olives	4.50
English fennel salami	5
Whipped cod's roe, dill, crisps	8
White bean dip, bread, radish, carrot	8
Cantabrian anchovies, tomato, pickled garlic	10
2 cheese plate, crackers, homemade chutney	12

Small sharing plates [3 per guest recommended]

Fried potato salad, dill	6
Pear, chicory, blue cheese	8
Charred leek, jalapeno buttermilk, hazelnut	8
Gnocco, chive emulsion, pecorino	9
Tenderstem, black sesame, xo sauce	9
3 rock oysters, pomegranate mignonette, lemon	10
Burnt mackerel, hibiscus, bronze fennel	12
Lamb, Jerusalem artichoke, salsa	14
Octopus, fermented chilli, pomelo	15
Koji aged hanger steak served pink, miso & burnt spring onion butter	18

Fouées – warm stuffed pitta bread

Oyster mushrooms, confit garlic butter	9
Burnt mozzarella, beetroot salsa, pine nuts	12
Pork belly, tamarind, chilli, coriander	14

Desserts

Rhubarb sorbet & bergamot	6
Polenta, blood orange, Hixton Dairy crème fraiche	8
Walnut ice cream, white chocolate soil, coffee oil	9