

Black & green Amfissa olives 3.5 Padron peppers, Hill Farm rapeseed oil, sea salt 5 London burrata, Devon chilli, mint & coriander 8 Brown shrimp, mace butter, kohlrabi, sourdough toast 8.5 Cornish grey mullet ceviche, preserved lemon yoghurt, wild leeks, stem vinegar 8.5 Hot butter crispy squid, chilli & pepper 7.5		SNACKS	
MAINS	Charred cauliflower, wild mushrooms, green sauce, crispy shallots (vegan) 12 Crispy Tamworth pork belly, glazed pineapple, peanut & chilli sauce, pineapple salsa 14 Poached Sussex sea trout, wild fennel hollandaise, sea vegetables 14 Brown butter poached cod fillet, wild garlic miso, barbecued asparagus, bottarga 14 Birch smoked bone marrow, slow braised beef brisket larb, Devon chilli & lime, beef dripping flat-bread, Lincolnshire poacher, herbs 14 250g 100 day aged rare breed sirloin steak, served with any side 25		
	PIZZA		
	We make our pizza dough daily in house using fresh yeast, Italian pizza flour and good olive oil from Greg at Isle of Olive on Broadway Market. We bake our pizzas in our woodfired oven to produce a crispy, light and complex base.		
	San Marzano tomato, fior di latte, basil 8 Wild mushrooms, Yorkshire pecorino, rocket 10 Cashel blue, burrata, Yorkshire pecorino, fior di latte, fennel jam 11 Crispy bath chaps, broad bean & pea, watercress, lemon 12 Wild boar fennel salami, scamorza, Devon chilli 12 Nduja, grilled artichokes, fontina, wild oregano 12 Wild boar sausage, potato, rosemary, chilli 11 Beef ragu meatballs, romanesco, smoked mozzarella 12 Marinated courgettes, sundried tomatoes, vegan cheese, green sauce (vegan) 10		
	HEIST BANK		
DESSERTS	Baked double chocolate cookie dough, peanut butter, milk ice cream 5.5 Blood orange sorbet, honeycomb, tequila 6 Charred pineapple & passionfruit pavlova, rum cream 6.5 Cheeses from The Cheese Merchant 9.5 Union Ice cream 1.5 per scoop		SIDES
	Sourdough, salty Gloucestershire butter 2.5 Rosemary fries 4 Garden salad 4 Purple sprouting broccoli, smoked garlic, red chilli 5 Jersey Royal new potatoes, garlic & mint butter 5		

We work with the best local suppliers for our meat, fish and veg. Our milks and creams are from Northiam Dairy, English cheeses are from George at The Cheese Merchant in South London, our olives and oils come from Greg & Paulina at Isle of Olive on Broadway Market and our eggs are laid by free range Arlington Whites at Cackleberry farm in the Cotswolds.

Please let us know if you have any allergies or require information on ingredients used in our dishes.

All of the above prices are inclusive of VAT. There is a discretionary 12.5% service charge added to your bill.

ALL DAY