

**mæne**

April 2023

Glass of XXXXXXX 12



*wet your appetite...*

Mersea oysters with pickled cucumber and sorrel

**4.5 each or 6 for 23**

The Snapery sourdough, whipped brown butter **4**

Allotment vegetables, herb and sunflower seed 'tahini' **5**

Gnocco Fritto, Iron Cap squash, English miso, London stracciatella **8**

*followed by*

Whipped Sussex ricotta, pickled beetroot, lemon thyme **10**

Mushroom Escabeche, old bread 'Marmite' **12**

Charred brassica 'Caesar' **12**

Spring garlic and coco bean cassoulet with pickled seaweed salsa verde **16**

Cornish mussels, cider, smoked buttermilk **15**

Paddock Farm lamb, spring greens, hazelnut pesto **18**

Whole grilled flounder, pickled fennel, Spitalfield City Farm greens **17**



*with some*

Roast pearl potatoes, smoked yoghurt, salsa verde **5**

Keats Farm salad, fermented barley and apple balsamic dressing **4**

*+ to finish!*

Almond ice cream, poached rhubarb, black pepper sable (vg) **7**

Pine panna cotta with English apples and wood sorrel **8**

Sea buckthorn sorbet, smoked rapeseed oil, 70% chocolate **8**

Baron Bigod, Bermondsey Bees Honey, rye cracker **10**

please let your server know of any allergies or dietary requirements

a discretionary service charge (of 12.5%) will be added to your bill