



NARLA

A L A C A R T E M E N U

N I B B L E S

MALTED CAMPAILLOU BREAD

OUR CULTURED BUTTER - LAVENDER HONEY
7.5

GORDAL OLIVES

LEMON OLIVE OIL - THYME
4.5

EX DAIRY COW BRESAOLA

CORNICHON
7

CRISPY COD CHEEKS

GARLIC EMULSION - LEMON
7.5

T O S T A R T

BURRATA

ISLE OF WIGHT TOMATOES - BASIL - HAZELNUT PESTO
14

CONFIT SHORT RIB OF BEEF

BROAD BEAN - MAITAKE - COURGETTE PUREE - BACON SAUCE
14

TORCHED MACKEREL

ROASTED TOMATO PONZU BROTH - CONFIT TOMATOES - CUCUMBER - SESAME
14

ORKNEY SCALLOP

IBERICO HAM - PEAR CHUTNEY - CROSTINI - ROASTED HAZELNUT CREAM
16

DRY AGED BEEF TARTARE

CLASSIC DRESSING - ST EWE EGG YOLK - PICKLED MUSTARD SEEDS - CONFIT GARLIC TOAST
15

T O F O L L O W

LAMB RUMP

COURGETTE - LAMB NECK TART - CORNISH LABNEH - SPRING HERBS - OLIVE OIL JUS
32

DRY AGED FILLET OF BEEF

PURPLE SPROUTING BROCCOLI - MAITAKE - ROASTED SHALLOT - WATERCRESS
38

SAND CARROT

FREEKEH - BLACK GARLIC - WALNUT - FENNEL - HONEY - POLLEN
25

SEABASS

JERSERY ROYALS - SEA HERBS - ROASTED BONE SAUCE - SMOKED OIL
32

BUTTER POACHED COD

VERJUS SAUCE - PICKLED GOLDEN RAISIN - CUCUMBER - CAPERS - DILL
32

O N T H E S I D E

GREEN BEANS - CONFIT GARLIC -
LEMON 6

SKINNY FRIES 5

ROCKET AND PARMESAN SALAD 5.5

JERSEY ROYAL POTATOES - HERB
BUTTER 6.5

FRIED POTATO SKINS - AGED
PARMESAN - KIMCHI MAYO 6.5

Charlie Walters

PLEASE INFORM US IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCES AND WE WILL BE MORE THAN HAPPY TO GUIDE YOU THROUGH OUR MENU.
DIETARY SPECIFIC MENUS AVAILABLE ON REQUEST