

SNACKS

BBQ-SPICED PIG EARS 🌾 7.5

CHEESY POLENTA CROQUETAS 🌾🌿 4 / each
black truffle mayo

CORN 'RIBS' 🌾🌿 8
black garlic & fermented chilli

BACON WRAPPED DATES 🌾🌿 7
chorizo, Manchego, mustard



BREADS

ROSEMARY & GARLIC BREAD 🌿 7.5

HOUSE BREAD 🌿 7
butter & Capezzana olive oil

N'DUJA & GRUYÈRE CHEESE 8



RAW/NEARLY RAW

HALF DOZEN OYSTERS 🌾 17
red onion mignonette, lemon

LOBSTER ROLL 19
spicy Marie Rose sauce, brioche

HAND-DIVED SCALLOP 🌾 15
yuzu-marinated apple, black truffle, lime, jalapeño

ANGUS BEEF TARTARE 15
pickled onion, mustard, Marmite
egg yolk, crispy bread



SMALL PLATES

PUY LENTIL & SWEET ONION RAGOUT 🌾🌿 10
miso yoghurt, spinach, toasted buckwheat

DEEP FRIED HAGGIS BAR 12
duck fat caramel, Bovril

HISPI CABBAGE 🌿 9
miso brown butter, caperberries, crispy shallots

FOIE GRAS CRÈME BRÛLÉE 14
pork crackling & marmalade, brioche

STEAMED SCOTTISH MUSSELS 16
preserved lemon, fennel, fermented
chilli, french fries

SPICED OX CHEEK DOUGHNUT 13
apricot jam, smoked paprika sugar

HOUSE SALAD 🌾🌿 14
mixed leaves, housemade granola mix,
seeds, honey mustard dressing
choice of mozzarella or aged duck breast

BONE MARROW 14
clams & spring onions, virgin sauce,
beef dripping sourdough

8HR BRAISED PORK BELLY 🌾 14
chipotle glaze, pickled cucumber,
Kewpie mayo, dukkah, pork crackling

TACOS

two per order

GRILLED FISH 🌾 8
tomatillo salsa, lime, red onion, coriander

CAULIFLOWER TINGA 🌿🌾 8
slaw, coriander, spring onion, red chilli

TUNA TOSTADA 🌾 10
crispy onion, lime, jalapeño salsa

DUCK BARBACOA 🌾 10
avocado, coriander, lime, salsa taquero



LARGE PLATES

DUCK & WAFFLE 24
crispy leg confit, fried duck egg,
mustard maple syrup

ROASTED FILLET OF HALIBUT 🌾 33
beurre blanc, lilliput capers, samphire, parsley, new potatoes

'WANNA BE' DUCK & WAFFLE 🌿 22
crispy hen of the woods mushroom tempura,
fried duck egg, mustard maple syrup

CACIO E PEPE RAVIOLI 20
grated Pecorino and pepper emulsion

FILLET OF BEEF 🌾 34 / 250g
bearnaise sauce 3 | green peppercorn sauce 4

WHOLE ROASTED CORN FED CHICKEN 🌾 44
wild mushrooms, ratte potatoes, truffles, herbs

HARISSA ROASTED LAMB BELLY 🌾 28
crispy smashed potatoes, greek yoghurt, chilli dressing

SIDES

ROASTED HERITAGE CARROTS 🌿 5
hazelnut butter

SUMMER CHOPPED SALAD 🌿 5
lettuce, heritage tomatoes, olives, croutons,
house dressing

FRENCH FRIES 🌾🌿 5
add truffle & Parmesan 7

Culinary Director Daniel Barbosa

Executive Chef Lucia Gregusova

🌾 Gluten conscious 🌿 Vegetarian 🌿 Vegan

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.
All prices include VAT. A discretionary 13.5% service charge will be added to the bill.

