

SET MENU

Monday - Friday | 11:30am - 6pm
Sunday | 5pm - 11pm

2-courses £23 | 3-courses £28



snacks add £2

BACON WRAPPED DATES 

chorizo, Manchego, mustard

CHEESY POLENTA CROQUETAS  

black truffle mayo

CORN 'RIBS'  

black garlic & fermented chilli

choose one from each section

ANGUS BEEF TARTARE

pickled onion, mustard, Marmite egg yolk, crispy bread

ATLANTIC PRAWN ROLL

spicy Marie Rose sauce, brioche

HOUSE SALAD 

mixed leaves, mozzarella, housemade granola mix, seeds, honey mustard dressing

8HR BRAISED PORK BELLY 

chipotle glaze, pickled cucumber, Kewpie mayo, dukkah, pork crackling

DUCK & WAFFLE

crispy leg confit, fried duck egg, mustard maple syrup +5

STEAMED SCOTTISH MUSSELS

preserved lemon, fennel, fermented chilli, french fries

'WANNA BE' DUCK & WAFFLE 

crispy hen of the woods mushroom tempura, fried duck egg, mustard maple syrup +5

ROASTED SEA BASS FILLET 

lilliput capers, potatoes, beurre blanc, coriander

DUCK BURGER

scamorza, L.O.T., pickles, special sauce, french fries

PORCINI MUSHROOM RAVIOLI 

shaved winter truffle, toasted seeds, crispy cavolo nero, milk solids, Parmesan

TORREJAS 

maple caramel apples, cinnamon ice cream

CRANACHAN WAFFLE 

whiskey cream, raspberry sorbet, honey oats

BAKED CHEESECAKE 

McVitie's biscuit crust, red fruit coulis

sides add £3

ROASTED HERITAGE CARROTS 

hazelnut butter

FRENCH FRIES  

SUMMER CHOPPED SALAD 

lettuce, heritage tomatoes, olives, croutons, house dressing

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.