All Day Sharing Menu





BACON WRAPPED DATES (§)

linguica, Manchego, mustard

black truffle mayo

NOCELLARA DEL BELICE & KALAMATA OLIVES (?)

SPICY OX CHEEK DOUGHNUT

apricot jam, smoked paprika sugar

PUY LENTIL & SWEET ONION RAGOUT 🤡 🛞 miso yoghurt, spinach, toasted buckwheat

O LOBSTER ROLL spicy Marie Rose sauce, brioche

SEASONAL VEGETABLES 🤍 🕸 red pepper dip, dukkah, olive oil

DUCK & WAFFLE

crispy leg confit, fried duck egg, mustard maple syrup

FOIE GRAS CRÈME BRÛLÉE

pork crackling & marmalade brioche

GRILLED OCTOPUS (🐒

potatoes, chorizo, capers, lemon

® BRITISH CHEESE PLATE

membrillo, crackers

TORREJAS

maple caramel apples, cinnamon ice cream

BAKEWELL TART

cashew, homemade damson jam, yorkshire tea ice cream

FILTER COFFEE & TEA

house selection

Culinary Director Daniel Barbosa Executive Chef Maxwell Terheggen Gluten free Vegetarian Vegan