



SNACKS

CHEESY POLENTA CROQUETAS 4 / each  
black truffle mayo

CORN RIBS 8  
black garlic & fermented chilli

BACON WRAPPED DATES 4 / each 
chorizo, Manchego, mustard

BBQ-SPICED CRISPY PIG EARS 7.5 



RAW/NEARLY RAW

HALF DOZEN OYSTERS 18 
red onion mignonette, lemon

LOBSTER ROLL 23
spicy Marie Rose sauce, brioche

ANGUS BEEF TARTARE 16
pickled onion, mustard, Marmite
egg yolk, crispy bread

SMALL PLATES

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

HISPI CABBAGE 9 
miso brown butter, caperberries,
crispy shallots

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

FOIE GRAS CRÈME BRÛLÉE 16
pork crackling & marmalade, brioche

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

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

SPICY OX CHEEK DOUGHNUT 14
apricot jam and paprika sugarduck egg,
hot sauce

DEEP FRIED HAGGIS BAR 12
duck fat caramel, Bovril



LARGE PLATES

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

FILLET OF BEEF 38 / 250g 
chimichurri sauce 3 | green peppercorn sauce 4

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

CACIO E PEPE TAGLIATELLE 22
grated Pecorino and pepper emulsion

HALF ROASTED CORN FED CHICKEN 25 
wild mushrooms, ratte potatoes, truffles, herbs

ROASTED FILLET OF HALIBUT 36 
beurre blanc, lilliput capers, samphire, parsley,
new potatoes

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



SIDES

HONEY BAKED CARROTS 5 
chestnuts, greek yoghurt, salsa verde

CHOPPED SALAD 5 
lettuce, plum 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 12.5% service charge will be added to the bill.

