



SNACKS

CHEESY POLENTA CROQUETAS Parmesan, black truffle mayo 🌾 🌿	4 / each
BACON WRAPPED DATES chorizo, Manchego, mustard 🌾	4 / each
CORN RIBS fermented chilli BBQ sauce 🌾 🌿	8
BBQ-SPICED CRISPY PIG EARS 🌾	9

FRESHLY BAKED BREADS

HOUSE BREAD spiced butter 🌿	7
'NDUJA & GRUYÈRE BREAD	9
BRIOCHE PULL-APART ROLLS whipped honey butter 🌿	10

DIPS

PARMESAN AND HERB DIP 🌾 🌿	4
HUMMUS 🌾 🌿	4

SMALL PLATES

HARISSA ROASTED CAULIFLOWER citrus tahini, dukkah, spring onion 🌾 🌿	12
CORONATION CHICKEN TOSTADAS pickled golden raisins	11
CAESAR SALAD romaine lettuce, Parmesan, anchovies, sourdough croutons <i>add hot smoked salmon or roasted chicken</i>	13 4 / each
8HR BRAISED PORK BELLY chipotle glaze, pickled cucumber, Kewpie mayo, dukkah, pork crackling	16
STEAMED SCOTTISH MUSSELS preserved lemon, fennel, fermented chilli	16
SEARED SCOTTISH BEEF CARPACCIO shallot, capers, chives, pickled shimeji mushrooms, truffle emulsion	17
FOIE GRAS CRÈME BRÛLÉE pork crackling, marmalade, brioche	17
HALF DOZEN OYSTERS mignonette, coriander & jalapeño oil 🌾	21
KING PRAWNS garlic butter, white wine, chilli 🌾	22
LOBSTER ROLL spicy Marie Rose sauce, brioche	23

LARGE PLATES

DUCK & WAFFLE crispy leg confit, fried duck egg, mustard maple syrup	25
'WANNA BE' DUCK & WAFFLE crispy hen of the woods mushroom tempura, fried duck egg, mustard maple syrup 🌿 🌿	24
RIGATONI ARRABIATA smoked chipotle, Datterini tomatoes, Parmesan, basil 🌿	19
DRY AGED BEEF BURGER brioche bun, mature Cheddar, bacon & chilli jam, special sauce <i>add fried hen's egg</i>	16 2
CHICKEN & WAFFLE Frank's Hot Sauce butter, pickled chilli, gherkins, coriander	25
GRILLED COD warm Niçoise salad, green beans, confit potatoes, olives, egg, mustard vinaigrette	26
HALF ROASTED CORN FED CHICKEN wild mushrooms, ratte potatoes, truffles and herbs 🌾	28
HARISSA ROASTED LAMB BELLY crushed potatoes, yoghurt, chilli dressing 🌾	30
350g SIRLOIN STEAK 29 day dry aged, peppercorn sauce, cut to share 🌾	45

SIDES

FRENCH FRIES 🌾 🌿	6
TRUFFLE & PARMESAN FRIES 🌿	8
TENDERSTEM BROCCOLI hummus, chilli crunch 🌾 🌿	8
HONEY BAKED CARROTS almonds, greek yoghurt, salsa verde 🌾 🌿 🌿	6
GREEK SALAD aged feta, cucumber, tomatoes, red onion, olives, oregano, olive oil 🌿	9

Executive Chef Jessica Luis

🌾 Gluten free 🌿 Vegetarian 🌿 Can be made 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.