



SNACKS



CHEESY POLENTA CROQUETAS black truffle mayo (GF) (V)	4 / each
BACON WRAPPED DATES linguça, Manchego, mustard (GF)	5.5 / each
DUCK BARBACOA TACOS avocado, coriander, lime, salsa taquero (GF)	8.5 / each
SPICY OX CHEEK DOUGHNUT apricot jam and smoked paprika sugar	4.5 / each
CRISPY BBQ BEEF PUFFS (GF)	9
CORN RIBS black garlic & fermented chilli (GF) (V)	10

FRESHLY BAKED BREADS

HOUSE BREAD spiced butter & sea salt (V)	9
ROSEMARY & GARLIC (V)	10
'NDUJA & GRUYÈRE	11

DIPS

HUMMUS (GF) (V)	5
RED PEPPER & FETA	5

SMALL PLATES



HARISSA ROASTED CAULIFLOWER dukkha, tahini (GF) (V)	12
PUY LENTIL & SWEET ONION RAGOUT miso yoghurt, spinach, toasted buckwheat (V) (V)	13
CITRUS-CURED ROAST MACKEREL green tomato gazpacho, kohlrabi, lemon (GF)	19
KING OYSTER MUSHROOM SKEWERS crispy shallots, pickled squash (V) (V)	14
CAESAR SALAD little gem lettuce, Parmesan cheese, Aleppo, sourdough croutons (V) <i>add smoked chicken or hot smoked salmon</i>	15 6 / each
SEARED GRASS-FED BEEF CARPACCIO truffle emulsion, shallots, capers, pickled shimeji mushrooms	17
FOIE GRAS CRÈME BRÛLÉE pork crackling & marmalade, brioche	21
LOBSTER ROLL spicy Marie Rose sauce, brioche	21
KING PRAWNS garlic butter, white wine, chilli (GF)	22



FOR THE TABLE

DUCK & WAFFLE Gressingham duck crispy leg confit, fried duck egg, mustard maple syrup	26
'WANNA BE' DUCK & WAFFLE crispy tempura oyster mushrooms, fried duck egg, mustard maple syrup (V) (V)	25
WHOLE ROASTED POUSSIN wild mushrooms, ratte potatoes, truffles and herbs (GF)	38
SIRLOIN AU POIVRE 350g native breed, 28 day dry aged (GF)	49.5
RIGATONI ARRABBIATA Datterini tomatoes, smoked chipotle, Parmesan, basil (V)	24
SWORDFISH PUTTANESCA sundried tomato, parsley, garlic confit aioli, olives, lemon (GF)	38
RUMP OF LAMB curried cauliflower, curry leaves, braised little gem lettuce, green cardamon jus (GF)	38

SIDES

FRENCH FRIES (GF) (V)	7	TRUFFLE MASH with camembert (GF) (V)	10
TRUFFLE & PARMESAN FRIES (GF) (V)	10	MAC 'N' CHEESE four cheese mornay (V)	15
GREEK SALAD tomatoes, cucumber, red onion, aged feta, olives, oregano, olive oil (GF) (V)	8	TENDERSTEM BROCCOLI chermoula, toasted pumpkin seeds (GF) (V) (V)	9



Executive Chef Jonathon Bowers

(GF) Gluten Free (V) Vegetarian (V) 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 15% service charge will be added to the bill.