



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	13
<i>add hot smoked salmon or roasted chicken</i>	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
ROASTED SQUASH SOUP toasted pumpkin seeds & crème fraîche 🥗	11
ANGUS BEEF TARTARE confit egg yolk, siracha vinaigrette, pickles & crisp bread	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 Gressingham duck 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	16
<i>add fried hen's egg</i>	2
CHICKEN & WAFFLE Frank's Hot Sauce butter, pickled chilli, gherkins, coriander	25
ROASTED COD caramelised cauliflower purée, haricot bean, kale & chorizo stew	28
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

Head 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.