



SNACKS

- CHEESY POLENTA CROQUETAS** Parmesan, black truffle mayo (GF) (V) 4 / each
GRAND PIG IN A BLANKET honey mustard glaze 5 / each
CORN RIBS fermented chilli BBQ sauce (GF) (V) 8

FRESHLY BAKED BREADS

- HOUSE BREAD** spiced butter (V) 7
'NDUJA & GRUYÈRE BREAD 9
BRIOCHE PULL-APART ROLLS whipped honey butter (V) 10

DIPS

- PARMESAN AND HERB DIP** (GF) (V) 4
HUMMUS (GF) (V) 4

SMALL PLATES

- HARISSA ROASTED CAULIFLOWER** citrus tahini, dukkah, spring onion (GF) (V) 12
ROASTED PUMPKIN SOUP crème fraîche, puffed seeds, aged balsamic (V) (V) 11
CAESAR SALAD romaine lettuce, Parmesan, anchovies, sourdough croutons 13
add hot smoked salmon or roasted chicken 4 / each
STICKY PORK RIBS hoisin glaze, jalapeño, herb slaw 18
HOUSE-CURED SALMON PASTRAMI crème fraîche, wholegrain mustard dressing (V) 17
ANGUS BEEF TARTARE shallots, capers, Pecorino, egg yolk, music paper bread 18
FOIE GRAS CRÈME BRÛLÉE pork crackling, marmalade, brioche 17
KING PRAWNS garlic butter, white wine, chilli (GF) 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 (V) (V) 24
PACCHERI CACIO E PEPE fresh winter truffle (V) (V) 25
DRY AGED BEEF BURGER brioche bun, mature Cheddar, bacon & chilli jam, special sauce 16
add fried hen's egg 2
CHICKEN & WAFFLE Frank's Hot Sauce butter, pickled chilli, gherkins, coriander 25
COD MEUNIÈRE burnt butter poached cod, lemon, parsley, sourdough croutons 29
ROASTED NORFOLK BRONZE TURKEY sausage stuffing, pigs in blankets, duck fat roasties, seasonal vegetables, gravy & cranberry sauce 28
SPICED VENISON LOIN savoy cabbage, parsnip purée, chocolate shavings, juniper jus (GF) 38
350g SIRLOIN STEAK 29 day dry aged, peppercorn sauce, cut to share (GF) 45
ROASTED BROCCOLI STEAK broccoli purée, white bean hummus, chermoula, winter truffle (GF) (V) (V) 20

SIDES

- FRENCH FRIES** (GF) (V) 6
TRUFFLE & PARMESAN FRIES (V) 8
BRAVAS SPROUTS spiced tomato sauce, garlic confit aioli (GF) (V) (V) 8
BRAISED RED CABBAGE agrodolce pine nuts & raisins (GF) (V) (V) 6
CRISPY CONFIT DUCK potato terrine, chives, Parmesan (GF) 10
GREEK SALAD aged feta, cucumber, tomatoes, red onion, olives, oregano, olive oil (V) 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.