



SNACKS

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



FRESHLY BAKED BREADS

HOUSE BREAD spiced butter & sea salt	9	HUMMUS	5
ROSEMARY & GARLIC	10	RED PEPPER & FETA	5
'NDUJA & GRUYÈRE	11		

SMALL PLATES

HARISSA ROASTED CAULIFLOWER dukkha, tahini	12
PUY LENTIL & SWEET ONION RAGOUT miso yoghurt, spinach, toasted buckwheat	13
ROASTED OCTOPUS braised black rice, confit lemon & parsley emulsion	22
KING OYSTER MUSHROOM SKEWERS crispy shallots, pickled squash	14
CAESAR SALAD little gem lettuce, Parmesan cheese, Aleppo, sourdough croutons	15
<i>add smoked chicken or hot smoked salmon</i>	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	22
DUCK LEG SEEKH KEBAB dates, pistachios & pickled rhubarb	20



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	25
WHOLE ROASTED POUSSIN wild mushrooms, ratte potatoes, truffles and herbs	38
SIRLOIN AU POIVRE 350g native breed, 28 day dry aged	49.5
ROASTED PUMPKIN PACCHERI smoked ricotta, sage butter	32
WHOLE ROASTED SEA BREAM lovage garlic butter, pickled shallots	40
RUMP OF LAMB curried cauliflower, curry leaves, braised little gem lettuce, green cardamom jus	38

SIDES

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



Executive Chef Jonathon Bowers

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 15% service charge will be added to the bill.