



## SNACKS

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



## FRESHLY BAKED BREADS

<b>HOUSE BREAD</b> spiced butter & sea salt	9
<b>ROSEMARY &amp; GARLIC</b>	10
<b>'NDUJA &amp; GRUYÈRE</b>	11

## DIPS

<b>HUMMUS</b>	5
<b>RED PEPPER &amp; FETA</b>	5

## SMALL PLATES

<b>HARISSA ROASTED CAULIFLOWER</b> dukkha, tahini	12
<b>PUY LENTIL &amp; SWEET ONION RAGOUT</b> miso yoghurt, spinach, toasted buckwheat	13
<b>ROASTED OCTOPUS</b> braised black rice, confit lemon & parsley emulsion	22
<b>KING OYSTER MUSHROOM SKEWERS</b> crispy shallots, pickled squash	14
<b>CAESAR SALAD</b> little gem lettuce, Parmesan cheese, Aleppo, sourdough croutons <i>add smoked chicken or hot smoked salmon</i>	15 6 / each
<b>SEARED GRASS-FED BEEF CARPACCIO</b> truffle emulsion, shallots, capers, pickled shimeji mushrooms	17
<b>FOIE GRAS CRÈME BRÛLÉE</b> pork crackling & marmalade, brioche	21
<b>LOBSTER ROLL</b> spicy Marie Rose sauce, brioche	21
<b>KING PRAWNS</b> garlic butter, white wine, chilli	22
<b>DUCK LEG SEEKH KEBAB</b> dates, pistachios & pickled rhubarb	20



## FOR THE TABLE

<b>DUCK &amp; WAFFLE</b> Gressingham duck crispy leg confit, fried duck egg, mustard maple syrup	26
<b>'WANNA BE' DUCK &amp; WAFFLE</b> crispy tempura oyster mushrooms, fried duck egg, mustard maple syrup	25
<b>WHOLE ROASTED POUSSIN</b> wild mushrooms, ratte potatoes, truffles and herbs	38
<b>SIRLOIN AU POIVRE</b> 350g native breed, 28 day dry aged	49.5
<b>ROASTED PUMPKIN PACCHERI</b> smoked ricotta, sage butter	32
<b>WHOLE ROASTED SEA BREAM</b> lovage garlic butter, pickled shallots	40
<b>RUMP OF LAMB</b> curried cauliflower, curry leaves, braised little gem lettuce, green cardamom jus	38



## SIDES

<b>FRENCH FRIES</b>	7	<b>TRUFFLE MASH</b> with camembert	10
<b>TRUFFLE &amp; PARMESAN FRIES</b>	10	<b>MAC 'N' CHEESE</b> four cheese mornay	15
<b>GREEK SALAD</b> tomatoes, cucumber, red onion, aged feta, olives, oregano, olive oil	8	<b>TENDERSTEM BROCCOLI</b> 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.