

SPICED DUCK DOUGHNUT 12
charred pineapple jam, paprika sugar
£2 from every doughnut sold will go to our charity partner, Life Kitchen



SNACKS

BBQ-SPICED CRISPY PIG EARS 6

BACON WRAPPED DATES 3.5 / each
linguiça, Manchego, mustard

NOCELLARA DEL BELICE & KALAMATA OLIVES (v) 5

CRISPY POLENTA (v) 3 / each
Parmesan & truffle

FRESHLY BAKED BREADS

HOUSE BREAD, SPICED BUTTER & SEA SALT (v) 6

ROSEMARY & GARLIC BREAD (v) 6

LAMB KEEMA, HARA BHARA SAUCE 7

'NDUJA & GRUYÈRE BREAD 6

HERITAGE TOMATOES, ARTICHOKE, BLUE CHEESE RANCH (v) 7

MAPLE GLAZED CORNBREAD, HARISSA YOGHURT (v) 7

SMALL PLATES

PUY LENTILS (v) 10

spinach, sweet onion, organic yoghurt, miso & nasturtiums

COAL-ROASTED BEETROOT (v) 8

tamarind, pickled dates, caraway bread

HERITAGE TOMATOES 12

English burrata, avocado and basil

SMOKED EEL 10

crème fraîche, horseradish & samphire

CORNISH SCALLOPS 20

sweet corn, pickled walnuts, jalapeño

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CURED SALMON 11

apple, cucumber, curried scraps, lime pickle

'NDUJA SEARED OCTOPUS 12

whipped yellow lentils, fennel, green sauce

GOAT KOFTE 11

cumin yoghurt, pomegranate molasses, spiced crisp bread

ANGUS BEEF TARTARE 13

pickled onion, mustard,
Marmite egg yolk & dripping croutes

FOIE GRAS CRÈME BRÛLÉE 13

pork crackling & marmalade brioche

BAKED HERITAGE POTATOES 13

caramelised onions, époisses

FOR THE TABLE

REGINETTE PASTA (v) 19

lemon thyme, confit duck yolk, truffle

OVEN-BAKED COD (for 2) 38

salsify, trompettes, seaweed mayonnaise

WHOLE ROASTED CHICKEN (for 2-3) 40

Ratte potatoes, wild mushrooms, truffles

38 DAY AGED 500G ANGUS BONE-IN RIB-EYE (for 2) 42

charred Little Gem, calçot onion, grape husk mustard & caper butter sauce

BRAISED LAMB SHANK 25

roast swede, buckwheat yoghurt, lamb broth

DUCK & WAFFLE 18

crispy leg confit, fried duck egg, mustard maple syrup

HOJICHA STEM GREEN TEA PAIRING 6

created to complement the Duck & Waffle, made from
Japanese Hojicha stems & bachelor button flowers

SIDES

BURNT SQUASH (v)

sage pesto, blue cheese, winter leaves,
honey dressing
6 / 14

ROASTED CAULIFLOWER

Gentleman's Relish, Pecorino
7

Executive Chef Daniel Barbosa

Please direct any enquiries related to food allergies or intolerance to your server. We do our best to adapt our dishes to accommodate dietary needs & restrictions, however items may be exposed to traces of allergens during preparation.
All prices include 20% VAT. A discretionary 13.5% service charge will be added to the bill.

Where our food comes from is as important to us as how we cook it, so we make sure to take as much pride in sourcing it as we do preparing it.

OUR FARMS & PRODUCERS

FRUITS & VEGETABLES

harvested from the following:

Morghew, Kent	Tip Tree, Essex
Ringden, East Surrey	Wye Valley, Herefordshire
Westland, Eversham	Nutbourne, Sussex
Remfresh, Suffolk	Gees, Cambridgeshire
Tythe Barn, Eversham	True Baby, Scotland

FREE RANGE DUCK AND CHICKEN EGGS Arlington White & Cotswold Legbar from Cackleberry Farm in The Cotswolds. "Waddling Free" duck eggs from Blackacre Farm in Somerset

FISH sustainably sourced from British & European waters

DUCK a crossbreed of Mallard and Pekin, from Creedy Carver in Devon

GOAT Cabrito Goat Meat in the Peak District & the Blackdown Hills

BLACK PUDDING The Fruit Pig Company in Wisbech

HONEY Bermondsey Street Bees in London

SMOKED SALMON Atelier in Daylesford farm, Gloucestershire

CHEESE Androuet in Spitalfields Market, London

SPICES & BLENDS sourced from India & Sri Lanka by Ren's Pantry of London

COTSWOLD RAPESEED OIL from East Lodge Farm in Stanton, Worcestershire

BEEF reared in Ireland, from O'Shea's Butchers in London

PULSES & GRAINS British grown from Hodmedod's, Suffolk

CHOCOLATE Pump Street Chocolate, Sussex

MALDON SEA SALT Maldon, Sussex

HERITAGE TOMATOES Isle of White, UK



OUR CHARITY PARTNER - LIFE KITCHEN

Life Kitchen is a cookery initiative focused on creating recipes and cookery classes to help those living with cancer experience the delight of flavour again. Research has shown that around 80% of people undergoing chemotherapy treatment lose their ability to taste.

To raise money for this fantastic cause, we have introduced a collaborative dish to our menu: a spiced duck doughnut with charred pineapple jam. This dish takes inspiration from the signature Duck & Waffle doughnut and uses strong flavours such as pineapple and paprika which engage the trigeminal nerve which connects your eyes, nose and mouth. £2 from every doughnut sold will go to Life Kitchen.

