

SNACKS



BACON WRAPPED DATES 3.5 / each
linguiça, Manchego, mustard

BBQ-SPICED CRISPY PIG EARS 6

CRISPY POLENTA (v) 3 / each
Parmesan & truffle

CUMIN SPICED POPPADOM (v) 5
split pea dip

CORN RIBS (v) 6
spicy sticky sauce

SMOKED EEL CROQUETTES 3 / each
seaweed mayonnaise



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

SMOKED TOMATOES, ARTICHOKES, 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

BEETROOT FONDANT (v) 10
whipped goat cheese, beet leaves and horseradish

HERITAGE POTATO SALAD (v) 11
"Mrs. Beetons salad cream", olives, duck egg, tarragon cress

CORNISH CRAB 16
spicy gazpacho, charred pepper, paprika

SPICY OX CHEEK DOUGHNUT 12
apricot jam, smoked paprika sugar

SOUTH COAST MUSSELS 15
vierge sauce, caviar, and cayenne

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

BEEF CARPACCIO 14
blackberry dressing, shaved Basque cheese,
mixed micro leaves

FOIE GRAS CRÈME BRÛLÉE 13
pork crackling & marmalade brioche

BURRATA & HERITAGE TOMATOES (v) 16
strawberry balsamic sorbet, watercress



FOR THE TABLE

GNOCCHETTI SARDI (v) 18
romesco sauce, toasted walnuts and walnut pesto, homemade ricotta and basil

ROASTED PLAICE (for 2) 46
beurre noisette, sea buckthorn and sea vegetables

ROASTED AUBERGINE (v) 18
mix bean cassoulet, baby spinach and chimichurri salsa

WHOLE ROASTED CORN FED CHICKEN (for 2-3) 45
ratte potatoes, summer greens and herbs

38 DAY AGED 500G ANGUS BONE-IN RIB-EYE (for 2) 43
OR **CHATEAUBRIAND** 700g (for 2-3) 75
choice of 2 sauces: chimichurri, green peppercorn, roquefort, wood sorrel béarnaise

SALT MARSH LAMB CHOPS 29
wild fennel, seaweed tapenade and jus

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

POUTINE (v)
cheese curd, sweet potatoes, onion gravy
7

BRAISED WHITE ENDIVE (v)
orange, honey cress and balsamic vinegar
7

CARAMELISED SHALLOTS (v)
6

ROASTED CAULIFLOWER
Gentleman's Relish, Pecorino
7

PARSNIP GRATIN (v)
Pecorino and bread crumbs
6

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:

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| 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

LAMB from Rhug Estate in North Wales

BLACK PUDDING The Fruit Pig Company in Wisbech

HONEY Bermondsey Street Bees in London

SMOKED SALMON Atelier in Daylesford farm, Gloucestershire

CHEESE Harvey & Brockless, 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

MALDON SEA SALT Maldon, Essex

