

---

## SNACKS

---



**BACON WRAPPED DATES** 4 / each  
linguiça, Manchego, mustard

**CORN RIBS** (vg) 8  
spicy sticky sauce

**CRISPY POLENTA** (v) 4 / each  
truffle mayonnaise

**BBQ-SPICED CRISPY PIG EARS** 8

**JALAPEÑO POPPERS** (vg) 4.5 / each  
chipotle mayo



---

## FRESHLY BAKED BREADS

---

**HOUSE BREAD** (v) 8  
spiced butter & sea salt

**MAPLE GLAZED CORNBREAD** (v) 9  
harissa yoghurt

**SMOKED TOMATOES, ARTICHOKES** (v) 8  
blue cheese ranch

**ROSEMARY & GARLIC BREAD** (v) 8.5

**'NDUJA & GRUYÈRE BREAD** 9

---

## SMALL PLATES

---



**ROASTED SCALLOPS** 27  
creamed cauliflower, guanciale

**HERITAGE TOMATOES** (vg) 15  
'stracciatella', basil, Jerusalem artichokes, radishes

**SPICY OX CHEEK DOUGHNUT** 14  
apricot jam, smoked paprika sugar

**TWICE BAKED KEEN'S CHEDDAR SOUFFLE** (v) 15  
add shaved black truffle 9

**FOIE GRAS CRÈME BRÛLÉE** 15  
pork crackling & marmalade, brioche

**MINI LOBSTER ROLL** 19  
spicy Marie Rose sauce, brioche

**GRILLED OCTOPUS** 15  
potatoes, chorizo, capers, lemon

**GOAT KOFTE** 13.5  
cumin yoghurt, pomegranate molasses,  
spiced crisp bread

**WATERCRESS & 'BURRATA'** (vg) 15  
pickled walnuts, courgette, house dressing

**ANGUS BEEF TARTARE** 15  
pickled onion, mustard, Marmite egg yolk,  
crispy bread

**PUY LENTILS** (v) 11  
spinach, sweet onion, organic yoghurt,  
miso, nasturtiums

**SMOKED SALMON** 14  
pickled fennel, blood orange



---

## FOR THE TABLE

---

**DUCK & WAFFLE** 24  
crispy leg confit, fried duck egg, mustard maple syrup

**NATIVE BREED 40 DAY AGED RIB OF BEEF** 500g 46  
béarnaise sauce

**WHOLE ROASTED SEA BASS** 50  
lilliput capers, potatoes, mussels, beurre blanc, coriander

**HARISSA ROASTED LAMB BELLY** 28  
crispy smashed potatoes, greek yoghurt,  
chilli dressing

**HOMEMADE AUBERGINE & SCAMORZA RAVIOLI** (v) 25  
chermoula, pine nuts, sun dried tomatoes, aubergine nib

**WHOLE ROASTED CORN FED CHICKEN** 48  
wild mushrooms, ratte potatoes,  
truffles and herbs

**LOBSTER MAC N' CHEESE** 34  
tarragon & Gruyère

---

## SIDES

---

**ROASTED HERITAGE CARROTS** (v) 7  
miso butter, lemon thyme & spelt biscuit crumble

**NUTBOURNE HERITAGE TOMATOES** (vg) 8  
rosemary, olives, quince vinegar

**ROASTED SWEET POTATOES** 8  
goat's curd, pickled red chillies, mint

**FRENCH FRIES** (v) 7  
add truffle & Parmesan 10

**STEAMED TENDERSTEM BROCCOLI** (vg) 7

Corporate Chef Daniel Barbosa

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.  
All prices include 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** St Ewe Free Range Eggs, Cornwall England

**FISH** 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** Hannan Meats, Northern Ireland county Antrim costal lamb

**BEEF** Hannan Meats, Northern Ireland

**BLACK PUDDING** The Fruit Pig Company in Wisbech

**HONEY** Bermondsey Street Bees in London

**SMOKED SALMON** Severn and Wye Smokery, Scotland

**CHEESE** Paxton and Whitfield

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

**COTSWOLD RAPESEED OIL** from East Lodge Farm in Stanton, Worcestershire

**PULSES & GRAINS** British grown from Hodmedod's, Suffolk

**MALDON SEA SALT** Maldon, Essex

