

All Day Sharing Menu

Premium Selection £99

Optional cheese course, £10 supplement



GRAND PIG IN A BLANKET

honey mustard glaze

CHEESY POLENTA CROQUETAS 🌾 🍷

black truffle mayo

NOCELLARA DEL BELICE & KALAMATA OLIVES 🌾 🍷



HARISSA ROASTED CAULIFLOWER 🌾 🍷

cauliflower purée, dukkah, spring onion

OLIVE FOCACCIA 🍷 🍷

Kalamata olives, chestnuts, sage

HOUSE-CURED SALMON PASTRAMI 🌾

crème fraîche, wholegrain mustard dressing

FOIE GRAS CRÈME BRÛLÉE

pork crackling & marmalade, brioche



DUCK & WAFFLE

crispy leg confit, fried duck egg, mustard maple syrup

STICKY PORK RIBS

hoisin glaze, jalapeño, herb slaw

PACCHERI CACIO E PEPE 🍷 🍷

fresh winter truffle



BISCOFF CHEESECAKE

Lotus Biscoff crumble, shaved white chocolate

THE GOLDEN SNITCH

dark chocolate, tonka bean mousse, pear, chocolate crumble

APPLE & ORANGE MINCE PIE CRUMBLE

Calvados ice cream & custard



COFFEE & TEA

house selection

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 14% service charge will be added to the bill.