



SNACKS

- CHEESY POLENTA CROQUETAS** Parmesan, black truffle mayo (G) (V) 4 / each
- GRAND PIG IN A BLANKET** honey mustard glaze 5 / each
- CORN RIBS** fermented chilli BBQ sauce (G) (V) 8

FRESHLY BAKED BREADS

- HOUSE BREAD** spiced butter (V) 7
- 'NDUJA & GRUYÈRE BREAD** 9
- BRIOCHE PULL-APART ROLLS** whipped honey butter (V) 10

DIPS

- PARMESAN AND HERB DIP** (G) (V) 4
- HUMMUS** (G) (V) 4

SMALL PLATES

- HARISSA ROASTED CAULIFLOWER** citrus tahini, dukkah, spring onion (G) (V) 12
- ROASTED PUMPKIN SOUP** crème fraîche, puffed seeds, aged balsamic (V) (V) 11
- CAESAR SALAD** romaine lettuce, Parmesan, anchovies, sourdough croutons 13
- add hot smoked salmon or roasted chicken* 4 / each
- STICKY PORK RIBS** hoisin glaze, jalapeño, herb slaw 18
- HOUSE-CURED SALMON PASTRAMI** crème fraîche, wholegrain mustard dressing (G) 17
- ANGUS BEEF TARTARE** shallots, capers, Pecorino, egg yolk, music paper bread 18
- FOIE GRAS CRÈME BRÛLÉE** pork crackling, marmalade, brioche 17
- KING PRAWN COCKTAIL** avocado, little gem, jalapeño, bloody mary dressing 16
- KING PRAWNS** garlic butter, white wine, chilli (G) 22
- LOBSTER ROLL** spicy Marie Rose sauce, brioche 23
- SALT-BAKED BEETROOT** goat's curd, pomegranate molasses (V) (V) 14

LARGE PLATES

- DUCK & WAFFLE** Gressingham duck crispy leg confit, fried duck egg, mustard maple syrup 25
- 'WANNA BE' DUCK & WAFFLE** crispy hen of the woods mushroom tempura, fried duck egg, mustard maple syrup (V) (V) 24
- PACCHERI CACIO E PEPE** fresh winter truffle (V) (V) 25
- DRY AGED BEEF BURGER** brioche bun, mature Cheddar, bacon & chilli jam, special sauce 16
- add fried hen's egg* 2
- CHICKEN & WAFFLE** Frank's Hot Sauce butter, pickled chilli, gherkins, coriander 25
- COD MEUNIÈRE** burnt butter poached cod, lemon, parsley, sourdough croutons 29
- ROASTED NORFOLK BRONZE TURKEY** sausage stuffing, pigs in blankets, duck fat roasties, seasonal vegetables, gravy & cranberry sauce 28
- SPICED VENISON LOIN** savoy cabbage, parsnip espuma, chocolate shavings, juniper jus (G) 38
- 350g SIRLOIN STEAK** 29 day dry aged, peppercorn sauce, cut to share (G) 45
- ROASTED BROCCOLI STEAK** broccoli purée, white bean hummus, chermoula, winter truffle (G) (V) (V) 22

SIDES

- FRENCH FRIES** (G) (V) 6
- TRUFFLE & PARMESAN FRIES** (V) 8
- BRAVAS SPROUTS** spiced tomato sauce, garlic confit aioli (G) (V) (V) 8
- SQUASH SOURDOUGH STUFFING** Dingley Dell pork sausage & herbs 9
- BRAISED RED CABBAGE** agrodolce pine nuts & raisins (G) (V) (V) 6
- CRISPY CONFIT DUCK** potato terrine, chives, Parmesan (G) 10

Head Chef Jessica Luis



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 12.5% service charge will be added to the bill.