



SNACKS

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| CHEESY POLENTA CROQUETAS black truffle mayo | 5 / each |
| BACON WRAPPED DATES linguça, Manchego, mustard | 6 / each |
| DUCK BARBACOA TACOS avocado, coriander, lime, salsa taquero | 8.5 / each |
| SPICY OX CHEEK DOUGHNUT apricot jam and smoked paprika sugar | 4.5 / each |
| CRISPY BBQ BEEF PUFFS | 9 |
| CORN RIBS black garlic & fermented chilli | 10 |



FRESHLY BAKED BREADS

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| HOUSE BREAD spiced butter & sea salt | 10 |
| ROSEMARY & GARLIC | 11 |
| 'NDUJA & GRUYÈRE | 12 |

DIPS

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| HUMMUS | 5 |
| RED PEPPER & FETA | 5 |

SMALL PLATES

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| HARISSA ROASTED CAULIFLOWER dukkha, tahini | 12 |
| PUY LENTIL & SWEET ONION RAGOUT miso yoghurt, spinach, toasted buckwheat | 13 |
| ROASTED OCTOPUS braised black rice, confit lemon & parsley emulsion | 22 |
| KING OYSTER MUSHROOM SKEWERS crispy shallots, pickled squash | 14 |
| CAESAR SALAD little gem lettuce, Parmesan cheese, Aleppo, sourdough croutons <i>add smoked chicken or hot smoked salmon</i> | 16 6 / each |
| SEARED GRASS-FED BEEF CARPACCIO truffle emulsion, shallots, capers, pickled shimeji mushrooms | 17 |
| FOIE GRAS CRÈME BRÛLÉE pork crackling & marmalade, brioche | 21 |
| LOBSTER ROLL spicy Marie Rose sauce, brioche | 21 |
| KING PRAWNS garlic butter, white wine, chilli | 23 |
| DUCK LEG SEEKH KEBAB dates, pistachios & pickled rhubarb | 20 |



FOR THE TABLE

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| DUCK & WAFFLE Gressingham duck crispy leg confit, fried duck egg, mustard maple syrup | 26 |
| 'WANNA BE' DUCK & WAFFLE crispy tempura oyster mushrooms, fried duck egg, mustard maple syrup | 25 |
| WHOLE ROASTED POUSSIN wild mushrooms, ratte potatoes, truffles and herbs | 38 |
| SIRLOIN AU POIVRE 350g native breed, 28 day dry aged | 49.5 |
| ROASTED PUMPKIN PACCHERI smoked ricotta, sage butter | 32 |
| WHOLE ROASTED SEA BREAM lovage garlic butter, pickled shallots | 40 |
| RUMP OF LAMB curried cauliflower, curry leaves, braised little gem lettuce, green cardamom jus | 38 |

SIDES

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| FRENCH FRIES | 10 | TRUFFLE MASH with camembert | 10 |
| TRUFFLE & PARMESAN FRIES | 11 | MAC 'N' CHEESE four cheese mornay | 16 |
| GREEK SALAD tomatoes, cucumber, red onion, aged feta, olives, oregano, olive oil | 8 | TENDERSTEM BROCCOLI chermoula, toasted pumpkin seeds | 9 |



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 15% service charge will be added to the bill.