



SNACKS

CHEESY POLENTA CROQUETAS	black truffle mayo	5 / each
BACON WRAPPED DATES	linguiça, 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

HOUSE BREAD	spiced butter & sea salt	10	5
ROSEMARY & GARLIC		11	5
'NDUJA & GRUYÈRE		12	

DIPS

HUMMUS	5
RED PEPPER & FETA	5

SMALL PLATES

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	16
	<i>add smoked chicken or hot smoked salmon</i>	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

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

FRENCH FRIES	10	TRUFFLE MASH with camembert
TRUFFLE & PARMESAN FRIES	11	MAC 'N' CHEESE four cheese mornay
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.