



SNACKS

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
BBQ-SPICED PIG EARS	9
CORN RIBS black garlic & fermented chilli	10



FRESHLY BAKED BREADS

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

DIPS

HUMMUS	5
RED PEPPER & FETA	5

SMALL PLATES

HARISSA ROASTED CAULIFLOWER dukkha, tahini	12
BRAISED BLACK-EYED BEANS & WILD MUSHROOMS smoked paella rice, red pepper & rocket emulsion	15.5
OCTOPUS CARPACCIO orange, basil emulsion, early-harvest olive oil & fermented green chilli dressing	20
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
TARTARE OF BEEF sourdough, smoked confit egg yolk, capers, parsley, chives, pickles & sriracha dressing	19
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
CORN-FED HALF POUSSIN roasted winter vegetables, sour cream & green harissa	30
SIRLOIN AU POIVRE 350g native breed, 28 day dry aged	49.5
RIGATONI ARRABBIATA Datterini tomatoes, smoked chipotle, Parmesan, basil	24
ROASTED SRIRACHA COD masala sauce, puffed rice & yoghurt	36
RUMP OF LAMB mash, petits pois à la française & mint	38



SIDES

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.