All Day Sharing Menu





BACON WRAPPED DATES (§)

linguiça, Manchego, mustard

black truffle mayo

NOCELLARA DEL BELICE & KALAMATA OLIVES 🅸 🕜

HARISSA ROASTED CAULIFLOWER ()

cauliflower purée, dukkah, spring onion

PUY LENTIL & SWEET ONION RAGOUT **3 9 Y**

miso yoghurt, spinach, toasted buckwheat

O LOBSTER ROLL

spicy Marie Rose sauce, brioche

ANGUS BEEF TARTARE

shallot, parsley, capers, crispy sourdough, egg yolk

DUCK & WAFFLE

crispy leg confit, fried duck egg, mustard maple syrup

FOIE GRAS CRÈME BRÛLÉE

pork crackling & marmalade, brioche

GRILLED OCTOPUS (§)

ratte potatoes, chimichurri

BRITISH CHEESE PLATE O

membrillo, crackers

TORREJAS

maple caramel apples, cinnamon ice cream

LEMON MERINGUE TART

lemon thyme ice cream

Lotus Biscoff crumb, shaved white chocolate

® FILTER COFFEE & TEA

house selection

Corporate Chef Maxwell Terheggen

Gluten Free Vegetarian (Y) 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.