



SNACKS

CHEESY POLENTA CROQUETAS black truffle mayo	🌾🌿	4 / each
BACON WRAPPED DATES linguça, Manchego, mustard	🌾	4.5 / each
DUCK BARBACOA TACOS avocado, coriander, lime, salsa taquero	🌾	8 / each
CORN RIBS black garlic & fermented chilli	🌾🌿	9
BBQ-SPICED CRISPY PIG EARS	🌾	9



FRESHLY BAKED BREADS

HOUSE BREAD spiced butter & sea salt	🌿	8.5
ROSEMARY & GARLIC	🌿	10
'NDUJA & GRUYÈRE		10

DIPS

PARMESAN & HERB	🌾🌿	4
RED PEPPER & FETA	🌾🌿	4
HUMMUS	🌾🌿	4

SMALL PLATES

HARISSA ROASTED CAULIFLOWER cauliflower purée, dukkah, spring onion	🌾🌿	12
PUY LENTIL & SWEET ONION RAGOUT miso yoghurt, spinach, toasted buckwheat	🌾🌿🌿	13
SPICY OX CHEEK DOUGHNUT apricot jam and paprika sugar		15
CRAPAUDINE BEETROOT TARTARE pickled onion, mustard, Marmite egg yolk, crispy bread	🌿🌿	15
CAESAR SALAD romaine lettuce, Parmesan, Aleppo, brioche croutons	🌿	15
<i>add smoked chicken or hot smoked salmon</i>		6 / each
GRILLED OCTOPUS ratte potatoes, chimichurri, cayenne	🌾	17
ANGUS BEEF TARTARE shallot, parsley, capers, crispy sourdough, egg yolk		17
FOIE GRAS CRÈME BRÛLÉE pork crackling & marmalade, brioche		18
HAND-DIVED SCALLOPS ajo blanco, spring citrus	🌾	21
LOBSTER ROLL spicy Marie Rose sauce, brioche		21
KING PRAWNS garlic butter, white wine, chilli	🌾	22



FOR THE TABLE

DUCK & WAFFLE crispy leg confit, fried duck egg, mustard maple syrup		26
'WANNA BE' DUCK & WAFFLE crispy hen of the woods mushroom tempura, fried duck egg, mustard maple syrup	🌿🌿	24
PEA & MINT CONCHIGLIE lemon, crushed chillies	🌿🌿	25
ROASTED RUMP OF WELSH LAMB spinach purée, kale, jus	🌾	37
WHOLE ROASTED SEA BREAM jalapeño & preserved lemon gremolata, red sorrel	🌾	48
WHOLE ROASTED CORN FED CHICKEN wild mushrooms, ratte potatoes, truffles and herbs	🌾	48
SIRLOIN AU POIVRE 350g native breed, 28 day dry aged	🌾	49.5

SIDES

FRENCH FRIES	🌾🌿	7	TRUFFLE MASH with camembert	🌾🌿	10
TRUFFLE & PARMESAN FRIES	🌿	10	MAC 'N' CHEESE four cheese mornay	🌿	15
TENDERSTEM BROCCOLI hummus, chilli crunch	🌾🌿	9	CREAMED SPINACH	🌿	8



Corporate Chef Maxwell Terheggen

🌾 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 14% service charge will be added to the bill.