



SNACKS

CHEESY POLENTA CROQUETAS black truffle mayo 🌾🌿	4 / each
BACON WRAPPED DATES linguça, Manchego, mustard 🌾	5 / each
DUCK BARBACOA TACOS avocado, coriander, lime, salsa taquero 🌾	8.5 / each
CORN RIBS black garlic & fermented chilli 🌾🌿	10
BBQ-SPICED CRISPY PIG EARS 🌾	9



FRESHLY BAKED BREADS

HOUSE BREAD spiced butter & sea salt 🌿	9
ROSEMARY & GARLIC 🌿	10
'NDUJA & GRUYÈRE	11

DIPS

PARMESAN & HERB 🌾🌿	5
RED PEPPER & FETA 🌾🌿	5
HUMMUS 🌾🌿	5

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 🌿 <i>add smoked chicken or hot smoked salmon</i>	15 6 / each
GRILLED OCTOPUS ratte potatoes, chimichurri, cayenne 🌾	22
ANGUS BEEF TARTARE shallot, capers, crispy sourdough, egg yolk	17
FOIE GRAS CRÈME BRÛLÉE pork crackling & marmalade, brioche	21
HAND-DIVED SCALLOPS ajo blanco, spring citrus	22
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 🌿🌿	24.5
TRUFFLE & BURRATA RAVIOLI Parmesan 🌿	32
WHOLE ROASTED POUSSIN wild mushrooms, ratte potatoes, truffles and herbs 🌿	35
ROASTED RUMP OF WELSH LAMB spinach purée, kale, jus 🌾	38
WHOLE ROASTED SEA BREAM clams, jalapeño & preserved lemon gremolata, red sorrel 🌿	49
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



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 14% service charge will be added to the bill.