



SNACKS

CHEESY POLENTA CROQUETAS Parmesan, black truffle mayo (GF) (V)	4 / each
BACON WRAPPED DATES chorizo, Manchego, mustard (V)	4 / each
CORN RIBS fermented chilli BBQ sauce (GF) (V)	8
BBQ-SPICED CRISPY PIG EARS (GF)	9



FRESHLY BAKED BREADS

HOUSE BREAD spiced butter (V)	7
'NDUJA & GRUYÈRE BREAD	9

DIPS

PARMESAN AND HERB DIP (GF) (V)	4
HUMMUS (GF) (V)	4

SMALL PLATES

HARISSA ROASTED CAULIFLOWER citrus tahini, dukkah, spring onion (GF) (V)	12
CAESAR SALAD romaine lettuce, Parmesan, anchovies, sourdough croutons <i>add hot smoked salmon or roasted chicken</i>	13 4 / each
8HR BRAISED PORK BELLY chipotle glaze, pickled cucumber, Kewpie mayo, dukkah, pork crackling	16
STEAMED SCOTTISH MUSSELS preserved lemon, fennel, fermented chilli	16
ROASTED SQUASH SOUP toasted pumpkin seeds & crème fraîche (V)	11
ANGUS BEEF TARTARE confit egg yolk, siracha vinaigrette, pickles & crisp bread	17
FOIE GRAS CRÈME BRÛLÉE pork crackling, marmalade, brioche	17
KING PRAWNS garlic butter, white wine, chilli (GF)	22
LOBSTER ROLL spicy Marie Rose sauce, brioche	23



LARGE PLATES

DUCK & WAFFLE Gressingham duck crispy leg confit, fried duck egg, mustard maple syrup	25
'WANNA BE' DUCK & WAFFLE crispy hen of the woods mushroom tempura, fried duck egg, mustard maple syrup (V) (V)	24
RIGATONI ARRABBIATA smoked chipotle, Datterini tomatoes, Parmesan, basil (V)	19
DRY AGED BEEF BURGER brioche bun, mature Cheddar, bacon & chilli jam, special sauce <i>add fried hen's egg</i>	16 2
CHICKEN & WAFFLE Frank's Hot Sauce butter, pickled chilli, gherkins, coriander	25
COD MEUNIÈRE burnt butter cod, lemon, parsley, sourdough croutons	28
HALF ROASTED CORN FED CHICKEN wild mushrooms, ratte potatoes, truffles and herbs	28
350g SIRLOIN STEAK 29 day dry aged, peppercorn sauce, cut to share (GF)	45



SIDES

FRENCH FRIES (GF) (V)	6
TRUFFLE & PARMESAN FRIES (V)	8
TENDERSTEM BROCCOLI hummus, chilli crunch (GF) (V)	8
HONEY BAKED CARROTS almonds, greek yoghurt, salsa verde (GF) (V) (V)	6
GREEK SALAD aged feta, cucumber, tomatoes, red onion, olives, oregano, olive oil	9



Head Chef Jessica Luis

(GF) Gluten free (V) Vegetarian (V) 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 12.5% service charge will be added to the bill.