

British charcuterie 24 | Sourdough and butter 5

Baked scallop, parsley & garlic butter	11 each
Smoked beef tartare, pickled shallots, aged Parmesan	17
Crab salad, pickled fennel, lemon mayo gf	25
Charentais melon, air-dried ham, mint gf	18
Sea bass crudo, pickled blueberries, stracciatella, sorrel, Aleppo pepper gf	20
Burrata, Romana courgettes, basil, mint oil, chilli v gf	17
Baked golden beetroot, feta, golden raisins, Chardonnay dressing pb gf	14
Figs, sheep's yoghurt, black truffle, hazelnuts gf	19
Cod, smoked fish sauce, trout roe, pickled cucumber, dill gf	35
Roast miso aubergine, pomegranate, coconut yoghurt, pistachio dukkah pb gf	23
Roast chicken breast, girolles, leek, sherry vinegar sauce gf	32
Strozzapreti, Australian black truffle, 36 - month aged Parmesan v	38
Marinated lamb rump, beetroots, mint sauce gf	36
Beef burger, chilli jam, smoked cheese, harissa onions	28
Fillet mignon, potato rösti, peppercorn sauce gf	48
Grilled monkfish tail, Tropea onion, seaweed butter gf	39
Hispi cabbage, miso butter v gf	8
Green beans, Marcona almonds, harissa dressing pb gf	7
Roasted carrots, black treacle dressing, dill v gf	7
Cuore del Vesuvio tomatoes, pickled shallots pb gf	9
Sweet potato, pistachio dukkah pb gf	7
Chips pb	6
Summer leaves, shallot dressing gf	8
New potato, mint	9



v Vegetarian | pb plant based | gf Gluten free

All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill. Our dish names don't always mention every ingredient. Please let our team know if you have any allergies, and for full allergen information please ask for the manager