# SMALL PLATES

Artisan sourdough breads, Netherend farm butter 7 Nocellara de Belice olives *pb, gf* 6 Smoked almonds *pb, gf* 6 Crab toast, mayo, cucumber 9 Padron peppers, sea salt *pb, gf* 7 Hummus, chickpeas, smoked paprika, flatbread 8 Triple cooked chips, Parmesan, truffle *gf* 8

### RAW

Jersey rock oysters, No.2's, shallot vinegar, lemon  $g_f$  Three 15 | Six 29 | Twelve 55 Sesame tuna tataki, yuzu ginger dressing, wakame  $g_{f-16}$ Beetroot cured Scottish salmon, pickled cucumber, dill mustard dressing  $g_{f-18}$ Hereford steak tartare, egg yolk, sourdough toast 17 | Large with fries 27

### STARTERS

Creamed cauliflower soup, truffle dressing, crouton  $v_{-11}$ Goat's cheese mousse, roast pumpkin, balsamic onions, seeds  $v_{-16}$ Smoked Barbary duck terrine, cranberry relish, sourdough  $_{-18}$ Crunchy coconut prawns, jalapeno, lime, mint and coriander dip  $_{-16}$ Caesar salad  $v_{-14|22}$  + Grilled chicken  $_{-6}$ 

### MAINS

Roast celeriac, wild mushrooms, black cabbage, truffle sauce  $_{pb, gf}$   $_{22}$ Lemon sole goujons, tartare sauce, lemon  $_{25}$ Slow braised beef short ribs, mashed potatoes, red cabbage, red wine sauce  $_{gf}$   $_{26}$ North Sea cod, new potatoes, creamed leeks, preserved lemon  $_{gf}$   $_{28}$ 

# FROM THE GRILL

Chicken, girolles, roscoff onions, salsa verde 24 Hispi cabbage, miso tahini dressing, toasted seeds *pb* 18 Lamb brochette, merguez, whipped labneh, harissa dressing, pita 28 Monkfish, borlotti beans, cavolo nero, romesco 34 Olive fed Yorkshire Wagyu burger, American cheese, pickles, brioche bun 19 Sirloin steak 250g 38 Rib-eye steak 250g 42 Cote de Bœuf for two 96 *Our beef is from Grassroots Farm Berkshire, dry aged for 45 days All steaks are served with triple cooked chips and choice of Beurre Café de Paris, Béarnaise or Peppercorn sauce* 

# SIDES

Winter leaf salad, pecorino, honey mustard dressing v. gf 7 Roast squash, maple dressing, toasted seeds pb. gf 6 Brussels sprouts, chestnuts v. gf 7 Triple cooked chips, Parmesan, truffle gf 8 Koffman fries, sea salt pb. gf 6 New potatoes, parsley butter v. gf 7 Creamed mashed potatoes v. gf 7

### DESSERTS

Sticky toffee pudding, butterscotch sauce, vanilla ice cream  $v_8$ Mango, passion fruit pavlova, coconut, whipped cream  $v_{.gf}_8$ Dark chocolate torte, honeycomb, Chantilly  $pb_8$ Selection of ice creams & sorbets  $gf_8$ British artisanal cheeses, apple chutney, grapes, crispbreads 15 for one | 28 for two

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. Please let our team know if you have any allergies, and for full allergen information please ask for the manager. 8 St. Martin's Pl, London WC2N 4JH