

A La Carte

Available Mon to Fri from 12pm, Sat & Sun from 5pm

Small Plates

Artisan sourdough breads, British farmhouse butter £7

Nocellara de belice olives £6

Smoked almonds £6

Crab toast, mayonnaise, cucumber £9

Padron peppers, sea salt £7

Hummus, chickpeas, smoked paprika, flatbread £8

Triple cooked chips, parmesan, truffle £8

Raw

Jersey rock oysters, No.2's, shallot vinegar, lemon Three £15 Six £29 Twelve £55

Tuna tataki, sesame, yuzu ginger dressing, wakame £16

Beetroot cured Scottish salmon, pickled cucumber, dill mustard dressing £18

Hereford steak tartar, egg yolk, sourdough toast £17 / Large with fries £27

Starters

Creamed cauliflower soup, truffle dressing, brioche (v) £11

Goats cheese mousse, roast pumpkin, balsamic onions, pumpkin seeds (v) £16

Barbary & smoked duck terrine, cranberry relish, sourdough £18

Crunchy coconut prawns, jalapeno, lime, mint and coriander dip £16

Caesar salad £14 / £22 + Grilled chicken £6

Mains

Roast celeriac, wild mushrooms, black cabbage, truffle sauce (v) £22

Lemon sole goujons, tartare sauce, lemon £25

Slow braised beef short ribs, mashed potatoes, red cabbage, red wine sauce £26

Cod, new potatoes, creamed leeks, preserved lemon £28

From the grill

Chicken, girolles, salsa verde £24

Hispi, miso tahini dressing, toasted seeds (pb) £18

Lamb brochette, merguez, whipped labneh, harissa dressing £14 each

Monkfish, borlotti beans, cavolo nero, romesco £34

Olive fed Yorkshire wagyu burger, cheese, pickles, brioche bun £19

Sirloin steak 250g £38

Rib-eye steak 250g £42

Cote de Boeuf for two £96

Our beef is from Grassroots Farm, Berkshire and is 45 day dry aged.

All steaks are served with triple cooked chips and choice of

Beurre Café de Paris, Bearnaise or Peppercorn sauce

Sides

Roast squash, maple dressing, toasted seeds £6

Koffman fries, sea salt £6

New potatoes, parsley butter £7

Brussels sprouts, chestnuts £7

Winter leaf salad, pecorino, balsamic dressing £7

v vegetarian | pb plant based

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.

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Desserts

Sticky toffee pudding, butterscotch sauce, vanilla ice cream (v) £8

Mango, passion fruit pavlova, whipped coconut cream (v) £8

Dark chocolate torte, honeycomb, chantilly (pb) £8

Selection of ice creams & sorbets £8

British artisanal cheeses, apple chutney, grapes, crispbreads £15 for one £28 for two

v vegetarian | pb plant based

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