

Small Plates

Artisan sourdough breads, British farmhouse 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 (gf) Three £15 Six £29 Twelve £55
 Tuna tataki, sesame, yuzu ginger dressing, wakame (gf) £16
 Beetroot cured Scottish salmon, pickled cucumber, dill mustard dressing (gf) £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 (pd, 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 brochettes, merguez, whipped labneh, harissa dressing £32
 Monkfish, borlotti beans, cavolo nero, romesco £34
 Olive fed Yorkshire Wagyu beef burger, American cheese, pickles, brioche bun £19
 Sirloin steak 250g £38
 Rib-eye steak 250g £42
 Côte 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
 Koffman fries, sea salt (pb, gf) £6
 Triple cooked chips, parmesan, truffle (gf) £8
 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, whipped coconut cream (v, gf) £8
 Dark chocolate torte, honeycomb, Chantilly (pb) £8
 Selection of ice creams and 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
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