



## SNACKS

<b>CHEESY POLENTA CROQUETAS</b> black truffle mayo (GF) (V)	4 / each
<b>BACON WRAPPED DATES</b> linguica, Manchego, mustard (GF)	4.5 / each
<b>DUCK BARBACOA TACOS</b> avocado, coriander, lime, salsa taquero (GF)	8 / each
<b>CORN RIBS</b> black garlic & fermented chilli (GF) (V)	9
<b>BBQ-SPICED CRISPY PIG EARS</b> (GF)	9



## FRESHLY BAKED BREADS

<b>HOUSE BREAD</b> spiced butter & sea salt (V)	8.5
<b>ROSEMARY &amp; GARLIC</b> (V)	10
<b>'NDUJA &amp; GRUYÈRE</b>	10
<b>BLACK GARLIC &amp; BLUE CHEESE</b> (V)	10

## DIPS

<b>PARMESAN &amp; HERB</b> (GF) (V)	4
<b>RED PEPPER &amp; FETA</b> (GF) (V)	4
<b>HUMMUS</b> (GF) (V)	4
<b>WHIPPED COD ROE</b>	5

## SMALL PLATES

<b>HARISSA ROASTED CAULIFLOWER</b> cauliflower purée, dukkah, spring onion (GF) (V)	12
<b>SEASONAL CRUDITÉS</b> hummus, dukkah, olive oil (GF) (V)	13
<b>PUY LENTIL &amp; SWEET ONION RAGOUT</b> miso yoghurt, spinach, toasted buckwheat (GF) (V) (V)	13
<b>SPICY OX CHEEK DOUGHNUT</b> apricot jam and paprika sugar	15
<b>CRAPAUDINE BEETROOT TARTARE</b> pickled onion, mustard, Marmite egg yolk, crispy bread (V) (V)	15
<b>CAESAR SALAD</b> romaine lettuce, Parmesan, Aleppo, brioche croutons (V) <i>add smoked chicken or hot smoked salmon</i>	15 6 / each
<b>GRILLED OCTOPUS</b> ratte potatoes, chimichurri, cayenne (GF)	17
<b>ANGUS BEEF TARTARE</b> shallot, parsley, capers, crispy sourdough, egg yolk	17
<b>FOIE GRAS CRÈME BRÛLÉE</b> pork crackling & marmalade, brioche	18
<b>HAND-DIVED SCALLOPS</b> ajo blanco, spring citrus (GF)	21
<b>LOBSTER ROLL</b> spicy Marie Rose sauce, brioche	21
<b>KING PRAWNS</b> garlic butter, white wine, chilli (GF)	22

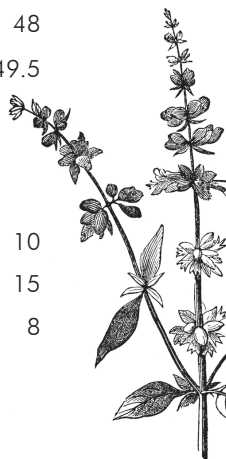


## FOR THE TABLE

<b>DUCK &amp; WAFFLE</b> crispy leg confit, fried duck egg, mustard maple syrup	26
<b>'WANNA BE' DUCK &amp; WAFFLE</b> crispy hen of the woods mushroom tempura, fried duck egg, mustard maple syrup (V) (V)	24
<b>PEA &amp; MINT GNOCCHETTI</b> lemon, crushed chillies (V) (V)	25
<b>ROASTED RUMP OF WELSH LAMB</b> spinach purée, kale, jus (GF)	37
<b>WHOLE ROASTED SEA BREAM</b> jalapeño & preserved lemon gremolata, red sorrel (GF)	48
<b>WHOLE ROASTED CORN FED CHICKEN</b> wild mushrooms, ratte potatoes, truffles and herbs (GF)	48
<b>SIRLOIN AU POIVRE</b> 350g native breed, 28 day dry aged (GF)	49.5

## SIDES

<b>FRENCH FRIES</b> (GF) (V)	7	<b>TRUFFLE MASH</b> with camembert (GF) (V)	10
<b>TRUFFLE &amp; PARMESAN FRIES</b> (V)	10	<b>MAC 'N' CHEESE</b> four cheese mornay (V)	15
<b>TENDERSTEM BROCCOLI</b> hummus, chilli crunch (GF) (V)	9	<b>CREAMED SPINACH</b> (V)	8



Corporate Chef Maxwell Terheggen

(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 14% service charge will be added to the bill.