



SNACKS

CHEESY POLENTA CROQUETAS Parmesan, black truffle mayo	4 / each
BACON WRAPPED DATES chorizo, Manchego, mustard	4 / each
CORN RIBS fermented chilli BBQ sauce	8
BBQ-SPICED CRISPY PIG EARS	9



FRESHLY BAKED BREADS

HOUSE BREAD spiced butter	7
'NDUJA & GRUYÈRE BREAD	9

DIPS

PARMESAN AND HERB DIP	4
HUMMUS	4

SMALL PLATES

HARISSA ROASTED CAULIFLOWER citrus tahini, dukkah, spring onion	12
CAESAR SALAD romaine lettuce, Parmesan, anchovies, sourdough croutons	13
<i>add hot smoked salmon or roasted chicken</i>	4 / each
8HR BRAISED PORK BELLY chipotle glaze, pickled cucumber, Kewpie mayo, dukkah, pork crackling	16
STEAMED SCOTTISH MUSSELS preserved lemon, fennel, fermented chilli	16
ROASTED SQUASH SOUP toasted pumpkin seeds & crème fraîche	11
ANGUS BEEF TARTARE confit egg yolk, siracha vinaigrette, pickles & crisp bread	17
FOIE GRAS CRÈME BRÛLÉE pork crackling, marmalade, brioche	17
KING PRAWNS garlic butter, white wine, chilli	22
LOBSTER ROLL spicy Marie Rose sauce, brioche	23



LARGE PLATES

DUCK & WAFFLE Gressingham duck crispy leg confit, fried duck egg, mustard maple syrup	25
'WANNA BE' DUCK & WAFFLE crispy hen of the woods mushroom tempura, fried duck egg, mustard maple syrup	24
RIGATONI ARRABBIATA smoked chipotle, Datterini tomatoes, Parmesan, basil	19
DRY AGED BEEF BURGER brioche bun, mature Cheddar, bacon & chilli jam, special sauce	16
<i>add fried hen's egg</i>	2
CHICKEN & WAFFLE Frank's Hot Sauce butter, pickled chilli, gherkins, coriander burnt butter	25
COD MEUNIÈRE burnt butter cod, lemon, parsley, sourdough croutons	28
HALF ROASTED CORN FED CHICKEN wild mushrooms, ratte potatoes, truffles and herbs	28
350g SIRLOIN STEAK 29 day dry aged, peppercorn sauce, cut to share	45



SIDES

FRENCH FRIES	6
TRUFFLE & PARMESAN FRIES	8
TENDERSTEM BROCCOLI hummus, chilli crunch	8
HONEY BAKED CARROTS almonds, greek yoghurt, salsa verde	6
GREEK SALAD aged feta, cucumber, tomatoes, red onion, olives, oregano, olive oil	9



Head Chef Jessica Luis

Gluten free Vegetarian 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 12.5% service charge will be added to the bill.