



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	PARMESAN AND HERB DIP	4
'NDUJA & GRUYÈRE BREAD		9	HUMMUS	4

DIPS



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	Gluten free	6
TRUFFLE & PARMESAN FRIES	Vegetarian	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.