

**A La Carte**

Available Mon to Fri from 12pm, Sat &amp; 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 &amp; 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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