

Dinner
9th February 2026

Pregadeu Cava Brut Nature, 2024, Catalunya Els Vinyerons <i>(Xarel Lo) 11.5%</i>	8.5 50
Muz Vermut & Soda	8.5
White Port & Tonic	10
Cynar Spritz	11
Focaccia <i>vg</i>	2.5
Beer onions on toast, Comté <i>v</i>	7
Scotch bonnet pork fat on toast	7
Crsy hogget, Kentucky sauce, Aleppo, mint	8
Fried Jerusalem artichoke vinaigrette, hazelnuts, pickled walnuts <i>vg</i>	9.5
Purple sprouting broccoli “cacio e pepe”, toasted buckwheat <i>v</i>	11.5
Cavolo nero tagliolini, egg yolk, Spenwood <i>v</i>	12.5
Mussels, kohlrabi, capers, crème fraiche, dill	12.5
Cured trout, beetroot Russian salad, horseradish	13
Braised octopus, fregola, house chorizo	14.5
Crispy pork, celeriac, cornichons, apple	13
Crown prince pumpkin, ribollita, olive oil toast, salsa verde <i>vg</i>	18
Celeriac, potato & Comté terrine, soubise, Castelfranco <i>v</i>	19.5
Day boat hake, cured Saddleback, cider beurre blanc, sea beet, mash	28.5
Fish of the day	<i>see board</i>
Grilled Romney lamb, fiolaro, anchoiade, crumbs	31
<i>To share</i>	
Saddleback x venison Bratwurst, sauerkraut, house mustard	38
Fallow venison, Jerusalem artichoke, cavolo nero, elderberry, pepper	60
Dry aged Hereford beef, cep & garlic butter, chips	<i>see board</i>
Fennel, radish, radicchio, Todoli citrus <i>vg</i>	5.8
Roasted January King, labneh, brown butter, crispy shallots <i>vg</i>	6
Sandy carrots, fennel honey, chervil <i>v</i>	6
Chips <i>vg</i>	5.8
Aioli <i>v</i>	1.5

Please speak to a member of our team for information regarding allergens

A discretionary service charge of 12.5% will be added to your bill

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Negroni <i>gin, campari, punt e mes</i>	12
Martini <i>plymouth ketel one</i>	13
Horseradish Gibson <i>vodka, horseradish, vermouth, pickled onion</i>	12
Rhubarb Sour <i>vodka, rhubarb, lemon, bitters</i>	13
Margarita <i>tequila, lime, gomme</i>	12
Carajillo <i>espresso, licor 43, mezcal</i>	12
Smoked Old Fashioned <i>scotch, angostura, demerara, black cardamom</i>	13

Draught		Bottles	
Estrella Damm 4.5%	3.5 6.9	Estrella Galicia 330ml	5.5
Stiegl Goldbrau 4.9%	3.75 7.5	Flensburger Pils 330ml	6
Guinness 4.2%	3.5 7.2	Augustiner Helles 500ml	7
Lucky Saint 0.5%	3.5 7	Kernel Pale Ale 330ml	5.5
Brockley IPA 4.6%	3.5 7	Sierra Nevada Pale Ale 330ml	6.5
Brockley Brewery		Kernel Bitter 500ml	6.8
Table Beer 2.9%	3.4 6.8	Cidre Breton 330ml 1L	6 14
Kernel Brewery, Bermondsey		Lucky Saint 0.5% 330ml	5
		Lucky Saint IPA 0.5% 330ml	5

Alcohol Free		Softs	
Coastal Spritz	8.5	Blood Orange Shrub	5
Ceder's Crisp & Tonic	8.5	Fresh Lemonade	4.5
Blurred Vines Spark	7.5 42	Homemade Ginger Beer	4
Guinness 0.0%	6.5 500ml	Homemade Cola	4

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