

DINNER MENU

Snacks

Chickpea fritters, jalapeño ketchup - 4

Kale sprouts, green sauce - 5

Giraffa olives, lemon, garlic & rosemary - 4

Porthilly Oyster with seaweed mignonette - 3/ 8.5

Home-made Charcuterie - 5 Each OR 15 for a Selection

Bresaola with juniper & rosemary / Coppa with garlic & nutmeg/

Rare breed pancetta with black pepper & bay / Lonzino with fennel & clove

Starters

Escabeche of Orkney scallop and mussel, ginger, fennel, coriander - 12

Mushroom tartare, miso, hazelnut, caraway and rye - 9

Pressed terrine of confit duck & foie gras, pickled plums, grape must - 10

Poached organic salmon, verjus, pickled grapes, cauliflower, toasted yeast - 8

Chicken soup, herb spätzel, smoked confit hens yolk - 7

Mains

Delicia Pumpkin risotto, smoked ricotta, toasted hazelnuts, pickled girolles, coffee oil -16.5

Romney Marsh lamb, glazed neck, crispy breast, smoked almond pesto, barbequed broccoli - 26

Roast loin of dry aged Suffolk pork, stuffed Agen prune, young turnips, pistachio - 19

Line caught Cornish cod, saffron potatoes, baby fennel, shredded squid, bouillabaisse sauce -25

Roasted Gigha Halibut, potato terrine, poached baby leeks, Porthilly oyster veloute - 27

Cooked over coal

All of our Hereford beef is hand selected for marbling, quality & fat content,
dry aged for a minimum of 42 days then cooked over coal & oak.

Hereford dry aged rib eye, café de paris snails, shallot puree, béarnaise - 28.5

Dry aged 1kg côte de bœuf for two to share,
fine bean & pickled shallot salad, bone marrow, béarnaise - 85

all served with our confit potatoes

Sides

Wild rocket & Pecorino - 5

Caraway glazed carrots - 3.5

Confit potatoes , béarnaise - 5

Buttered hispi cabbage - 3.5

Please be aware that some dishes may contain traces of nut, dairy products or lead shot, Do ask your server for a full allergy menu with all 14 allergens listed. We add a 12.5% discretionary service charge to your bill, but of course it is completely up to you.

Provenance is important to us.

The menus we create are only as good as the ingredients we source.

We nurture longstanding relationships with suppliers from across Britain, who share our values & passion for quality. Wherever we can, we like to keep the farm to fork journey as minimal as possible.

Artichoke - Suffolk - 90 Miles
Salmon - Scotland - 600 Miles
Sea Bream - Cornwall - 287 Miles
Cod - Cornwall - 287 Miles
Cucumbers - Cambridgeshire - 60 Miles
Dry Aged Beef - Hereford - 131 Miles
Duck - Suffolk - 90 Miles
Gouda - Cornwall - 287 Miles
Halibut - Gigha - 532 Miles
Lohman Brown Eggs - Hertfordshire - 25.9 Miles
Monkfish - Cornwall - 287 Miles
Plaice - Cornwall - 287 Miles
Radishes - Crocadon, Cornwall - 249 Miles
Middle white pork - Suffolk - 90 Miles
Salt Marsh Lamb - Wales - 213 Miles
Sea Salt - Maldon, Essex - 49 Miles
Squid - Brixham, Cornwall - 208 Miles



We are proud to present our unique selection of homemade and house-cured English Charcuterie, produced using rarebreed meats and traditional techniques. Our temperature & humidity controlled maturing chamber allows an exceptional maturing process for the very best charcuterie in London. . This process heightens flavours to perfection and makes for the best charcuterie in London