

BANK

APERITIFS

Margarita 9.5

Martini 9.5

Jalapeño Aquavit Bloody Mary 9

SNACKS

Nocellara Olives, Burnt Jalapeño Butter v gf	4.6
Smoked Nuts, Pretzel, Seeds, Crackers v	4.6
Lardo, Pecan, Coffee Tamari gf	5.9

SHARING PLATES

Small | Large

Puglian Burrata, Grilled Peach, Tomato, Basil, Black Garlic Tosazu vgo gf	11.7 -
Red Mullet, Smoked Cod's Roe, Yuzu, Charred Red Pepper gf	10.7 -
Smoked Beef Shin Nugget, Dorset Red Custard, Oglesfield, Burnt Jalapeño Butter	11.3 -
Barbecued Carrot, Walnut, Caramelised Yoghurt, Chimichurri vgo gf	9.9 -
English Asparagus, Gnocchi Parisienne, Green Goddess, Burnt Leek, Herbs vgo	12.7 18.9
Smoked Cauliflower, Sweet Potato, Pickled Red Cabbage, Polenta, Pepitas vgo gf	10.3 15.7
Cornish Octopus, Cucumber + Burnt Grape Salad, Thai Green Curry, Cashew gf	13.3 19.9
Barbecued Duck Breast, Petit Pois à La Francaise, Radish, Chipotle + Orange gf	16.7 23.3

SPECIALS

For two or more to share

Hereford Cross Sirloin, Rendang, Grilled Bone Marrow, Charred Pineapple gf	72
Day Boat Brill, Agretti, Turmeric Kimchi, Green Peppercorn Oil gf	37
Roscoff Onion Tarte Tatin, Den Miso, Hazelnut, Labneh v	27

SIDES

French Fries, Black Garlic Amino Butter vgo gf	7
Baby Gem, Miso Caesar, Parmesan, Pangritata vgo gf	6.5
Crispy Polenta, Chilli Oil, Sesame vgo gf	6.5
Sourdough Focaccia vgo	4.5

V - Vegetarian VGO - Vegan Option Available GF - Gluten Free

A discretionary 12.5% service charge is added to all bills when dining. Please let our team know if you have any allergies or dietary requirements. Card payments only.