

*april '26*

*aperitifs*

house martini / negroni / penicillin £12.5

vermouth soda / gin tonic £8 / 40ft disco pils £6

*0% abv*

botivo soda £6.5 / rhubarb & hibiscus soda £4.5 / lucky saint £6

olives / almonds £4.5

*menu*

maldon oysters & mignonette £5 each / £27 half dozen

charred flatbread & whipped cod's roe £9

(extra flatbread £5)

wild garlic fritti £11

yurrita anchovies & boquerones £14

grilled lamb rib, buttermilk & pickled chilli £8 each

white asparagus & mussels £18

stracciatella, bitter leaves, fennel & blood orange £17

nettle agnolotti & marjoram butter £18

maltagliati, braised cuttlefish & white beans £21

quail, puntarelle & anchovy £23

confit pollock, fennel & monk's beard £29

grilled bavette, spinach & bone marrow £32

table salad / fried potatoes / spring greens £7.5

forno bread & butter £5.5

Please let us know of allergies/ dietary restrictions.

Unlimited filtered water is served at £1.5 per guest. Proceeds go to Belu & WaterAid.

Thanks for dining!

*@restaurant*