

LIGHT LUNCH

12PM – 3PM

OPEN SANDWICHES

Scandinavian-style, served on rye

- PEA & COURGETTE Mayonnaise / Oregano / Mint Oil (VE, GO) £10
ROASTED CAULIFLOWER Black Olive Hummus / Caraway / Chickpea (VE, GO) £11
PICKLED HERRING Egg / Sour Cream / Samphire / Shallots / Dill (DO, GO) £13
CHICKEN CAESAR Anchovy / Baby Gem / Pecorino / Bacon Pangrattato (DO, GO) £13
LAMB LOIN Tzatziki / Pickled Red Onion (DO, GO) £14

A TASTE OF ALL FIVE £16



SOUP

WILD GARLIC & PEA SOUP (VE) £8



SMALL PLATES

- FLAX & OAT SOURDOUGH Cultured Butter / Tarragon Oil (VO, GO) £6
ROASTED CRUDITÉS Mushroom Pâté (VE, GF) or Whipped Cod's Roe (GF) £8 | £10
LEEK & POTATO MOSAIC Nori / Burnt Spinach Emulsion / Tapioca Cracker (VE, GF) £12
BURRATA Smoked Almond Pesto / Basil Crisps (VO, GF) £12
ST ELLA GOAT BEIGNET Red Currant Preserve / Orange (V) £12
TORCHED MACKEREL Wasabi Emulsion / Compressed Cucumber (DF, GF) £15
EGG YOLK & CARAMELISED ONION RAVIOLO Pickled Shimeji / Pak Choi / Mushroom Consommé / Sesame (VO) £15 | £24 Large
SEA TROUT Fennel Purée / Brown Shrimp / Apple / Beurre Noisette (GF) £16 | £26 Large
GUINEA FOWL Summer Squash / Broad Bean & Asparagus Tabbouleh / Chervil Cream (GF) £16 | £26 Large
LAMB CANNON Spring Greens / Samphire / Goat's Curd / Caper Purée / Anchovy Sauce (GF) £18 | £34 Large



DESSERTS

- HAZELNUT PRALINE SMORE Chocolate Shortbread / Torched Marshmallow £12
YOGHURT PANNA COTTA Strawberry / Champagne & Elderflower Gel / Brown Butter Crumb (VO) £12
SORBETS Ask for flavours (VE, GF) £4 | £7

PLEASE ASK FOR OUR DEDICATED VEGAN AND KIDS MENUS

GF = Gluten Free, GO = Gluten Free Option, V = Vegetarian, VE = Vegan, VO = Vegan Option
We add a 12.5% service charge to our bills, which all goes to our staff, but please let us know if you would like this removed.