
FRIENDS
OF OURS

MORNING PLATES

honey french toast 11

citrus blackberry, macadamia crumble, citrus & cardamom diplomat (v . n . d . g)
add Streaky bacon 4.5

yoghurt bowl 8.5

Estate Dairy greek yoghurt, raspberry & rose roasted plum & sesame granola (d . g . n)

waffle fried chicken 16

buttermilk fried chicken & waffle, fermented chili maple (d . g)

cilbir & poached eggs 13

toasted chickpeas, cumin & shatta, n'duja butter & flatbread (v . n . d . g)

St Ewes poached or scramble eggs 12

sumac, chives and sourdough (d . g)
Add smashed avocado (ve) 4 / streaky bacon 4.5 / hot-smoked Atlantic trout 5.5

SMALL PLATES

burrata 13

roast pumpkin & crisp, basil vinaigrette (v . d)

crispy squid 12

nam jim jeow, coriander, spring onion & sesame (g)

smoked baba ganoush 9.5

pomegranate, parsley, olive oil and garlic flatbread (ve . g)

hummus & lamb keema 9.5

smoked paprika oil, dried apricot lamb keema, pistachio dukkah & garlic flatbread (g . n)

FLAT BREADS

confit garlic 8
pepper berry salt (ve . g)

n'duja 12
Fior di latte & n'duja, pickled courgettes, shaved fennel & herb (g . d)

wild mushroom 14.5
miso cashew cream, confit garlic, & sage (ve . g . n)

anchovies 14
confit garlic, San Marzano tomato, Spanish anchovies & Manchego
(g . d)

A 12.5% discretionary service charge will be added to your bill. During busy periods food may take up to 30 mins. During peak times, we may also request the return of your table after 90 mins.

LARGE PLATES

mussels 22
a la normande, frites (d)

hot smoked trout salad 21
new potatoes, rocket, capers, radish, Dijon mustard & crème fraiche (d . m . s)

chicken schnitzel 22
baby gem salad, Manchego, caesar dressing & Spanish anchovies (g . d)

steak frites 25

beef bavette, confit garlic, compound butter & fries (d . e)
Add Fried Egg 2

FOO beef burger 21.5

Guinness onion chutney, vintage cheddar, burger sauce & fries (g . d . n . s . m)
Add extra burger patty 7.5

rose harissa carrots 13
smoked babaganoush, pearly barley, fennel, salted pepitas (ve . g)

SIDES

Baby gem & shaved fennel salad, white balsamic vinaigrette (ve) 4.5

FOO Hashbrowns, manchego with fermented chilli or pickled walnut ketchup (v . n . d) 5.5

French fries, 'chicken' salt (v) 5
add pickled walnut ketchup (n) + 1.5

Charred tenderstem, romesco, scallion pesto & Pecorino (v . n . d) 6.5

DESSERTS

basque cheesecake 7.5
roasted plum (d . e)

warm madeleines 5 /9 / 18
burnt butter & lime glaze (d)
3 / 6 / 12 pcs

sticky toffee pudding 7
Guinness caramel, maple chantilly (d . e)

gelato 3 madagascar vanilla (d), clotted cream & strawberries (d), dark chocolate sorbet

Check the counter for today's bakes

Allergens: (n) Nuts · (d) Dairy · (g) Gluten · (m) Mustard · (s) Sulfites · (e) Egg · (v) Vegetarian · (ve) Vegan
Please note that traces of gluten may be present in our kitchen Please inform the team of any allergies or dietary requirements.