Main Menu

Nocellara & Kalamata olives **VG** 3.0

Sourdough bread\*, ‘bacon butter’ or oil & balsamic 3.5

Chickpea & ricotta hummus, breakfast radish, black olive & caper, crispbread **V** 6.5

Oysters, lemon, mignonette 2.5 each, 12 half dozen **GF**

**Small**

Potato kromeski, onion barge east, piccalilli, onion ash **VG** 7.5

Salt-baked celeriac, wild mushroom, pickles, soy cured egg yolk **V or ‘**aioli’ **VG GF** 7.5

London burrata, puntarella, anchovy pangrattato **GF +** Sourdough\* 7.5/ 12.5

Mama sardines, black tomato, tomato water, basil **GF** + Sourdough\* 8.0

N’duja scotch egg, black garlic 7.5

Ox heart tartare, rocket pesto, mimolette **GF +** crispbread\* 9.5

**Big**

Szechuan aubergine, ‘xo’ sauce, cashew cream, crispy nuts & seeds **N VG** 14

Delica pumpkin, buckwheat pudding, pickled walnut, split pumpkin seed sauce, chive **VG GF N** 14.5

Lemon sole, Tokyo turnip, rhubarb, mussels, buttermilk **GF** 19.0

Sutton hoo chicken, variegated kale, barigoule artichoke, madeira **GF** 18.0

Onglet, roscoff onion, parsley, charcuterie sauce **GF** 20.0

**Sides**

Castel franco, walnut dressing, pomegranate **VG N** 4.5

Panisses (chickpea fries), grana padano, rosemary, truffle oil, lovage emulsion **GF** 6.5

Veggie/vegan Panisses (chickpea fries),‘parmesan’, rosemary, truffle oil, roasted pepper **N GF VG** 6.5

Roasted Cicoria, onion, fennel seed **VG** 5

**Sweet**

‘Bakewell tart’ almond + olive oil cake, blood orange sorbet + marmalade, sourdough crumb **VG N** 7

Hot chocolate pudding, cranberry, meadowsweet crème fraiche 7.5

Lost bread, Drunken Burt’s blue, hazelnuts, honey **N** 8, w/Port 12, w/Dessert wine 13

Drowned toast ice cream, double espresso **V** 6.0, w/ Frangelico, amaretto or Baileys 10.0

**VG** = vegan **V** = vegetarian **GF** = gluten-free **N** = contains nuts

A discretionary 12.5% service charge will be added to your bill. All tips go to our staff. We are also cashless - card only please, thanks

***\*Gluten free bread available.***