

FOOD MENU

STARTERS

Nocellara Olives (vg)	£3	Artisan Sourdough, Salted butter (v)	£3.5
Spiced Crispy pig's Ear, Gochumayo	£4	Smoked Cod's Roe, Baby Rainbow Radishes	£4

SMALL PLATES

Roast Beef on Sourdough Toast	£10.5	Roasted Courgettes, Fine Beans, Straciatella, Basil & Mint, Chilli Oil (v)	£7.5
Marmite Mayo, Pickled & Crispy Shallots, Watercress & Horseradish			
Charred Purple Sprouting Broccoli	£7	Indian Five Spiced Roasted Butternut Squash	£8
Crispy Kale, Pickled Chillies, Smoked Aubergine Emulsion (vg)		Turnip Tops, Coconut Relish, Tamarind Dressing, Crispy Curry Leaves (vg)	
Skylight Grilled Toastie	£13.75		
Grilled Brioche, Pastrami, Montgomery & Truffle Gouda, Home-made Dill Pickle			

SHARING PLATES

Carlingford Oysters*	£3.5/19	Carlingford Oysters*	£5/27
Natural	ea / Half doz	Yuzu & Jalapeno, Crispy Samphire, Crème Fraiche & Caviar	ea / Half doz
Cumin Spiced Lamb Skewers	£18.5	Grilled Poussin	£19
Garlicky Smacked Cucumbers, Doubanjiang Aioli	Serves 2	Parmesan Crispy Ratte Potatoes, Truffle Honey Vinaigrette, Bitter Leaf Salad.	Serves 2 to 3
Gochujang Glazed Seabream	£26		
Pickled Daikon, Kimchi Pancakes, Cucumber Ketchup	Serves 2 to 4		

*Oysters not available on Mondays.

SIDES

Corn Ribs	£6	Truffle Fries	£4.5
Chipotle Mayo, Berkswell Cheese (v)		Parmigiano-Reggiano (v)	

DESSERT

Pear and Almond Tart	£5.5	Pistachio & Olive Oil Cake	£6.5
Lemon Mascarpone (v)		Vanilla Buttermilk, Cherry Compote (v)	
Vegan Chocolate Gelato (vg)	£4.5		