



our menus are designed to be shared and enjoyed together. some sections will require choices for the group. we are happy to cater to all dietary and allergy requirements upon request

£55

*small plates | all served*

48hr sourdough, house butter *v*  
burnt leek, ajo blanco, piquillo *pb*  
pork belly, pecorino, egg yolk

*large plates | all served*

chicken, vine leaves, madeira  
cauliflower, vadouvan, sultanas *pb*

*to share | choose 1*

iberico pork presa  
35 day boston chop  
market fish on the bone

*sides | all served*

agria potatoes, chive salt *pb*  
oak leaves, basil, yoghurt *v*  
broccoli, capers, garlic *pb*

*dessert*

chocolate & blueberry *pb*

*[pb] plant based [v] vegetarian.  
an optional 12.5% service charge will be added to your bill.*



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£70

*small plates | all served*

48hr sourdough, house butter *v*  
burnt leek, ajo blanco, piquillo *pb*  
pork belly, pecorino, egg yolk  
raw bream, ponzu, kaffir lime

*large plates | all served*

brill, french beans, green garlic  
cauliflower, vadouvan, sultanas *pb*  
brie tortelloni, chard & black pepper *v*

*to share | choose 1*

iberico pork presa  
35 day boston chop  
market fish on the bone

*sides | all served*

agria potatoes, chive salt *pb*  
oak leaves, basil, yoghurt *v*  
broccoli, capers, garlic *pb*

*desserts | choose 1*

chocolate & blueberry *pb*  
burrata, peach & basil *v*

[pb] plant based [v] vegetarian.  
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£90

*snacks | choose 2*

pressed potato,  
nori tarama *pb*

chicken liver parfait,  
brioche, blackberry

stilton gougère,  
green apple *v*

*small plates | choose 2*

pork belly, pecorino, egg yolk  
tiger prawns, chilli, garlic  
raw bream, ponzu, kaffir lime  
flatbread, artichoke, stracciatella *v*

*large plates | choose 2*

brill, french beans, green garlic  
cauliflower, vadouvan, sultanas *pb*  
brie tortelloni, chard & black pepper *v*  
56 day ribeye, black garlic & anchovy

*to share | choose 2*

iberico pork presa  
35 day boston chop  
red ruby beef rib  
market fish on the bone

*sides | all served*

agria potatoes, chive salt *pb*  
tomatoes & pineapple *pb*  
courgette, pecorino, mint *v*

*desserts | choose 1*

chocolate & blueberry *pb*  
burrata, peach & basil *v*  
pink lady terrine, vanilla diplomat *v*  
grilled croissant, tiramisu *v*

*[pb] plant based [v] vegetarian.  
an optional 12.5% service charge will be added to your bill.*