

FOR THE TABLE

**SPICED MIXED
NUTS (VE) (SE) (N)**

4.5

**PADRON
PEPPERS (VE)**

7.5

**GORDAL
OLIVES (VE)**

4.5

**BREAD
(G) (D)**

4.5

SMALL PLATES

**PAN ROASTED
KING PRAWNS**
11.5

wrapped in bacon, with
garlic and herb sauce,
spring onions & pea shoots
(D) (CR)

BURRATA
11.5

roasted aubergine and pepper
caponata salad, garnished with
balsamic pearls and basil
(D) (SU)

**BUTTERMILK
CHICKEN**
9.8

coconut
sriracha
mayo
(G) (D)

**SALT & PEPPER
SQUID**
9.8

fried onion & garlic
dressed with tamari,
chilli and lime sauce
(G) (S) (CR)

**ASIAN PAPAYA
SALAD** 
8.5

rice noodles, green beans, cherry
tomatoes, chillies and cashews, dressed
with garlic, lime and tamarind sauce
(N*) (F*) (CR*)

LARGE PLATES

**MISO GLAZED
SALMON**
25

tenderstem broccoli &
mixed tomato &
herb salad
(S) (SU) (F)

**SHEPHERD'S
PIE (VEGAN)**
15

puy lentils, carrots, onions,
celery, topped with mashed potato,
red wine jus & tenderstem broccoli
(VE) (SU)

**RARE DUCK
BREAST**
20

potato gratin, red cabbage,
seasonal greens &
red wine jus
(D) (SU)

**RARE HERBED
TUNA**
22

sweet potato rosti,
edamame beans
& mango salsa
(S) (SE) (F)

**230g DRY-AGED
SIRLOIN STEAK**
32

french fries,
seasonal greens,
garlic & herb sauce



We work closely with one of London's most respected butchers HG Walter, who consistently produce the best British meat that rates highly in provenance, welfare, and flavour. HG Walter select our beef for its marbling, and dry age our prime cuts in their Himalayan salt chambers for a minimum of 28 days.

SIDES

**FRIES
(VE)**
4.5

**TRUFFLE
FRIES (D)**
6.5

**SEASONAL
GREENS (VE)**
4

**SIDE
SALAD (VE)**
3.5

Kafoodle



(VE) VEGAN | (G) GLUTEN | (D) DAIRY | (N) NUTS | (S) SOYA | (SE) SESAME
(SU) SULPHATES | (E) EGGS | (M) MUSTARD | (F) FISH | (MO) MOLLUSCS
(CR) CRUSTACEAN | * CAN BE MADE WITHOUT LISTED ALLERGEN ON REQUEST