



Potato bread, smoked butter 5
Gordal olives 5
House pickles 4
Wood fired oyster, lardo, chilli 5.5
Dressed oyster 5
Hoisin duck tartlet 5

Beetroot, hibiscus, walnuts 11
Chestnut gnocchi, turnip, winter mushrooms 13
Braised leeks, pecorino sauce, smoked mushrooms 13.5
Gurnard, Singaporean black pepper sauce 16
Mutton chop, jerk-spiced tardivo 18

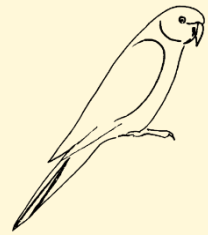
Brassica lasagna 22
Pheasant, chicory, mustard sauce 30
Venison pudding, elderberry, truffle mash 26
John Dory, brown butter dashi 28
Sea bream, piperade 58
28 days aged ex-dairy sirloin 70

Dressed salad 5.5
Ratte potatoes, burnt onion butter 6.5
Flourish Farm kale 5.5

We serve cold, filtered still and sparkling water for the table at £1 per head.
Please let your server know if you have any allergies.
A discretionary 12.5% service charge will be added to the bill.

Aperitifs

Negroni 11.5
Paloma 11.5
Vermouth & Soda 7.5
Martini 12.5
Japanese Whisky Sour 12.5
Plum Margarita 11.5



Non Alcoholic

Botivo & Ginger Spritz 7.5
Sober Paloma 7.5
Noughty Prosecco 7.5

Sparkling

Prosecco Extra Dry *Canal Grando, Veneto, Italy 2024* 8.5
Simpsons *Chalklands Classic Cuvee, Kent, United Kingdom NV* 11.5
Charles Heidsieck *Brut Reserve, Champagne, France NV* 15

Wine by Coravin

Sancerre Blanc *Domaine Vacheron, Loire, France 2023* 22
Cotes de Beaune 'Jardin du Calvaire', *Sauziet, Burgundy, France 2022* 26
Catarratto Orange, *Fabrizio Vella, Sicily, 2024* 17
Smith Haut Lafite 'Le Petit', *Pessac-Leognan, Bordeaux, France 2016* 23
Sea Smoke Pinot Noir, *California, 2022* 34

White

Macabeo *Campules La Rubia, Bodegas La Purisima, Spain NV* 8
Chin Chin *Vinho Verde, Portugal 2024* 9.5
Vermentino *Timo, San Marzano, Italy 2024* 11
Riesling *Watervale, Jim Barry Wines, Australia 2023* 12
Sauvignon Blanc *Gabrielskloof, South Africa 2024* 13
Pinot Grigio *Ramato, Specogna, Friuli-Venezia Giulia, Italy 2023* 14

Skin Contact

Syrah/Grenache Rosé *Château de Campuget, Languedoc, France 2023* 8.5
Villa Noria 'Amfora', *Coteaux de Bessilles, France 2024* 13

Red

Syrah *El Campeon, Bodegas Paniza, Aragon, Spain 2023* 8
Touriga Nacional *Santo Isidro de Pegoes, Portugal 2022* 9.5
Bonarda *Altos Las Hormigas, Mendoza, Argentina 2023* 11
Rioja *Corriente, Telmo Rodriguez, Spain 2022* 12
Pinot Noir *Village, Yering Station, Australia 2023* 13
Frappato *Planeta, Sicily, Italy 2023* 14