



SNACKS

CHEESY POLENTA CROQUETAS black truffle mayo	🌾🌿	5 / each
BACON WRAPPED DATES linguça, Manchego, mustard	🌾	6 / each
DUCK BARBACOA TACOS avocado, coriander, lime, salsa taquero	🌿	8.5 / each
SPICY OX CHEEK DOUGHNUT apricot jam and smoked paprika sugar		4.5 / each
CRISPY BBQ BEEF PUFFS	🌾	9
CORN RIBS black garlic & fermented chilli	🌾🌿	10



FRESHLY BAKED BREADS

HOUSE BREAD spiced butter & sea salt	🌿	10
ROSEMARY & GARLIC	🌿	11
'NDUJA & GRUYÈRE		12

DIPS

HUMMUS	🌾🌿	5
RED PEPPER & FETA		5

SMALL PLATES

HARISSA ROASTED CAULIFLOWER dukkha, tahini	🌾🌿	12
PUY LENTIL & SWEET ONION RAGOUT miso yoghurt, spinach, toasted buckwheat	🌿🌿	13
CORNISH RED MULLET braised red peppers, tapenade & basil emulsion		21
KING OYSTER MUSHROOM SKEWERS crispy shallots, pickled squash	🌿🌿	14
CAESAR SALAD little gem lettuce, Parmesan cheese, Aleppo, sourdough croutons <i>add smoked chicken or hot smoked salmon</i>	🌿	16 6 / each
SEARED GRASS-FED BEEF CARPACCIO truffle emulsion, shallots, capers, pickled shimeji mushrooms		17
FOIE GRAS CRÈME BRÛLÉE pork crackling & marmalade, brioche		21
LOBSTER ROLL spicy Marie Rose sauce, brioche		21
KING PRAWNS garlic butter, white wine, chilli	🌾	23
DUCK LEG SEEKH KEBAB dates, pistachios & pickled rhubarb		20



FOR THE TABLE

DUCK & WAFFLE Gressingham duck crispy leg confit, fried duck egg, mustard maple syrup		26
'WANNA BE' DUCK & WAFFLE crispy tempura oyster mushrooms, fried duck egg, mustard maple syrup	🌿🌿	25
WHOLE ROASTED POUSSIN wild mushrooms, ratte potatoes, truffles and herbs	🌾	38
SIRLOIN AU POIVRE 350g native breed, 28 day dry aged	🌾	49.5
RIGATONI ARRABBIATA Datterini tomatoes, smoked chipotle, Parmesan, basil		24
ROASTED SRIRACHA COD masala sauce, puffed rice & yoghurt		36
ROASTED RUMP OF LAMB mash, petits pois à la française & mint	🌾	38



SIDES

FRENCH FRIES	🌾🌿	10	TRUFFLE MASH with camembert	🌾🌿	10
TRUFFLE & PARMESAN FRIES	🌾🌿	11	MAC 'N' CHEESE four cheese mornay	🌿	16
GREEK SALAD tomatoes, cucumber, red onion, aged feta, olives, oregano, olive oil	🌾🌿	8	TENDERSTEM BROCCOLI chermoula, toasted pumpkin seeds	🌾🌿🌿	9



Executive Chef Jonathon Bowers

🌾 Gluten Free 🌿 Vegetarian 🌿 Can be made Vegan

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.
All prices include VAT. A discretionary 15% service charge will be added to the bill.