



Snacks

Onion Loaf. Marmite Butter. * £5

Cured Monkfish. Fennel. Tarragon Emulsion. Tortilla * £7

Goats Cheese Tartlets. Apple. Ume Vinegar Gel. Smoked Poacher * £7

Starter

Tuna Crudo. Vinegarette Shallots. Jalepeno. Olive Juice. Yoghurt. * £12

Chicken Liver Laab. Sticky Rice. Vietnamese Mint. Coriander. * £10

Steamed Cheese Custard. Shallot Jam. Onion Dashi. Onion Oil. Chives. (V) £11

Main

8oz Sirloin Steak. Potato Gratin. Hispi Cabbage. Chilli Crisp. Sauce au Poivre. £32

Nduja Porcetta. Romesco. Charred Tenderstem. Toasted Almonds.* £24

Spiced Catch of the Day. Goan Curry. Coriander Salad. Bombay Potato Crisp. * £24

Pea & Pecorino Spaghetti. Charred Tenderstem. Pine Nut Crumb (V) £20

Sides

Charred Hispi Cabbage. Chilli Crisp. Furikake. £5

Potato Gratin. Lincolnshire Poacher Cheese. £6

Desserts

Plum Crumble. Oat Topping. Koji Barley Ice Cream £11

Almond Sponge. Apple Compote. Miso Caramel. Apple Custard. Granola. £9

Tiramisu. Spent Coffee Ice Cream. Mushroom Caramel. Mascarpone Foam. * £10

Chefs Taster Selection £55pp