

## SNACKS

- Padrons, black lime salt - 5.25
- Marinated white anchovies - 4.75
- House garden pickles - 4.75
- Olives & garlic - 4.5
- Sourdough, whipped butter- 4.75
- Kadaif Halloumi, pine nuts, honey garlic glaze - 5.75

## APERITIFS

- Negroni - 10.5
- Singing Ginger - 9.5
- Clarified Wild Garlic Vodka Bloody Mary - 10
- London Fog Milk Punch - 10

## OYSTERS

Our oysters are delivered fresh every day.  
Ask a staff member what we have available.

1	6	12
4	23.5	46

natural, shallot vinaigrette, lemon



## STARTERS

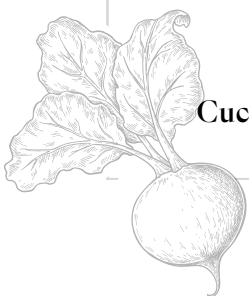
- Black fig salad**, candied walnuts, Brighton blue, balsamic glaze - 9.75 / 16.75
- French onion soup**, Gruyere cheese, crouton - 10.5
- Grilled eel**, daikon, dill gel, pomegranate & soy glaze - 12.5
- Asparagus**, parma ham, poached egg, hollandaise - 12.50
- Burrata**, blistered cherry tomatoes, black olives, basil - 12.50
- Vegetable gyoza**, shredded Napa cabbage salad & plum dressing - 9.50 for 3 / 15.80 for 5
- Mushroom parfait**, wild garlic pesto, pine nuts, pickled shallots, sourdough - 11.50

## MAINS

- Pie of the day**, chips, mixed greens & gravy - 18.5
- Potato & goat's curd gnocchi**, wild garlic and asparagus emulsion, pine nuts, peas, parmesan, spinach - 22
- Lamb rump**, wild garlic, tender-stem broccoli, sour cherry jus, confit ratte potato - 33.50
- 21-day aged rib eye**, fries, watercress, bearnaise - 38.50
- Market fish of the day**, grilled leeks, Hasselback potatoes, ricotta, Padron peppers, crispy chilli oil - MP
- Leek & sage lasagne**, tofu, candied walnuts, cucumber smash salad - 19.50

## SIDES

- Chips - 5 | Fries - 5 | Garden salad - 4.5**
- Cucumber smash salad - 4.50 | Purple sprouting broccoli, crispy chilli oil - 5.50**



For allergens please speak to a member of staff  
Service is discretionary, but a recommended 12.5% will be added to your bill  
Please note we use GM oil in our cooking