

Small plates

All prices in GBP. A discretionary 12.5% service charge is added to tables of six or more.

Sourdough, cultured butter, sea salt	4.50
Charred leeks, hazelnut picada, aged sheep cheese	9.50
Salt cod croquettes, smoked paprika aioli	8.00
Roast beetroot, whipped curd, toasted walnut	8.50
Devilled crab on toast, pickled fennel	11.00

Large plates

Hake, brown shrimp butter, sea vegetables	23.00
Dry-aged sirloin, bone marrow, watercress	31.00
Baked celeriac, hen of the woods, smoked cream	19.50
Slow lamb shoulder, flageolet beans, mint	26.00
Hand-rolled pici, cep ragu, aged pecorino	18.00

Sides

Hispi cabbage, anchovy butter	6.00
Triple-cooked chips, rosemary salt	5.50
Autumn leaves, mustard dressing	5.00
Roast carrots, honey, caraway	6.00

Desserts

Burnt Basque cheesecake, quince	9.00
Dark chocolate delice, olive oil, salt	9.50
Poached pear, brown butter ice cream	8.50
Three British cheeses, oatcakes, chutney	12.00

After dinner

Espresso	3.00
Armagnac, Baron de Sigognac 10 Year	9.00

Wine by the glass

Served in 125ml and 175ml measures. Bottle list available on request.

Muscadet Sevre et Maine sur Lie, Loire	7.50
Assyrtiko, Santorini	9.00
Chardonnay, Macon-Villages	8.50
Gamay, Beaujolais-Villages	8.00
Nerello Mascalese, Etna Rosso	10.50
Tempranillo, Rioja Crianza	8.50

Low and no alcohol

Verjus and soda, thyme	5.00
Seedlip Garden, cucumber, tonic	7.00

Allergen information for every dish is available. Please speak to your server before ordering.