

4 OF US

Food & Wine

NIBBLES

| | | | |
|---|---|---|---|
| anchovy crackers goats butter & anchovies | 5 | persian barbari bread & butter za’atar & short rib dripping | 6 |
| chicken crackers liver parfait & turkey fat granola | 6 | house marinated olives punchy and fragrant | 4 |
| aubergine crackers preserved aubergine & basil | 4 | homemade pickles selection various textures & signature pickles | 4 |

STARTERS

| | | | |
|--|------|---|-----|
| steak tartare bois boudran, crispy potato & smoked egg yolk | 13.5 | bream & smoked eel tartare taramasalata, lemon gel, smoked dashi & nori crisp | 12 |
| chicken liver parfait muesli biscuit, turkey fat granola & cranberries | 11 | cured chalk stream trout blood orange, fennel & didsbury gin | 8.5 |
| smoked short rib nuggets candy pickled onions & horseradish | 9.5 | grilled watermelon radish & teriyaki | 9.5 |
| grilled bone marrow parslev & red onion | 9 | baba ganoush charcoal grilled aubergine, tahini & persian bread | 9 |
| burrata beetroot, fennel, hazelnuts & raspberry vinegar | 10 | preserved aubergine smoked paprika, basil & persian bread | 7 |

MAINS

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|---|-----------|--|----------------------------|
| pan-roasted ballotine of cod confit fennel, cannellini beans & ras el hanout tomatoes | 26 | 8-hour smoked short rib house rub & kimchi | 27 |
| pan-roasted barbari duck breast parsley root, salsify, crispy brassica & port jus | 30 | half fried chicken house rub & green slaw | 22 / add turkey gravy 3 |
| roasted king oyster mushrooms carmelised roscoff onions, tarragon, hazelnut & truffle | 11 / 17.5 | miso glazed butternut squash sage & onion farrotto | 17 |

CHARCOAL GRILL

| | | | |
|---|----|------------------------|----|
| whole fresh squid lemon & parsley | 21 | rib fillet 300g | 34 |
| ribeye 350g | 35 | deckle 400g | 45 |

SAUCES

| | | | | |
|----------------------|---------------------|---------------------------|----------------------|-----------------------|
| bois budran 3 | our chimmi 3 | peppercorn sauce 4 | diane sauce 4 | turkey gravy 3 |
|----------------------|---------------------|---------------------------|----------------------|-----------------------|

SIDES

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|-----------------------------|--|----------------------------------|
| ash baked potato 4.5 | fries with vinegar salt 4.5 | braised red cabbage 4.5 |
| garden salad 4.5 | fries with truffle & parmesan 5.5 | roasted festive roots 6.5 |
| green slaw 4.5 | buttered winter greens 5 | cheeseboard sprouts 6.5 |

please speak to our restaurant manager if you have any questions about the menu, allergies, or dietary requirements.

we add a suggested 12.00 % service charge to your bill. If the service wasn't up to scratch, don't pay for it. (but do let us know what we could do better)

