

4 OF US

Food & Wine

NIBBLES

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

STARTERS

steak tartare	13.5	bream & smoked eel tartare	12
bois Boudran, crispy potato & smoked egg yolk puree		taramasalata, white wine gel, smoked dashi & crispy nori	
chicken liver parfait	11	burrata	10
muesli biscuit, turkey fat granola & kumquat		beetroot, fennel, hazelnuts & raspberry vinegar	
grilled watermelon	9.5	roasted king oyster mushrooms	11 / 17.5
radish & teriyaki		caramelized roscoff onions, tarragon, hazelnut & truffle	

SUNDAY ROAST

beef	26.5
black treacle & rosemary cured sirloin	
chicken	24.5
roasted chicken supreme & confit chicken thigh	
mushroom	23
roasted portobello, tarragon duxelles & pickled walnut puree	

TRIMMINGS

garlic & rosemary roasted spuds, cumin & thyme carrots, caramelized roscoff onions,
autumn greens, yorkshire pudding stuffed with truffled mash potato & smoked short rib

MAINS

pan-roasted ballotine of cod	26
confit fennel, cannellini beans & ras el hanout tomatoes	
8 hours smoked short rib	27
house rub & kimchi	

CHARCOAL GRILL

ribeye 350g	35
rib fillet 300g	34
deckle 400g	45

SAUCES

bois boudran	3	our chimi	3
peppercorn sauce	4	diane sauce	4

SIDES

ash baked potato	4.5	fries with vinegar salt	4.5
garden salad	4.5	green slaw	4.5

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)

