



For the table

Oysters & shallot mignonette £9.75-3 | £19.5-6 | £39-12
Baguette, whipped brown butter £5.5
Ham and Gruyere croquettes, saffron aioli £6
Hummus Beiruti fired pitta £6.

Starter

Confit bacon, Kimchi, hoisin

Glazed beetroots, walnuts, parsley & dill emulsion *(vegan)*

Potted shrimp, *toast*, watercress & pickled shallot

Main

Sirloin steak, truffle butter, duck fat chips *(£6 supplement)*

Slow roasted lamb shoulder, fried spaetzle, Jerusalem artichoke, cavolo Nero, lamb sauce

Spiced cauliflower, Sumac onions, pistachios, preserved lemon *(vegan)*

BBQ Hake, kale, crab sauce, cherry tomatoes, haricot beans, compressed cucumber

Dessert

Oat & vanilla pannacotta, stewed plums, pine nut brittle

Chocolate tart, cherries, cherry sorbet

Mango & passion fruit parfait, meringue, strawberry, Chantilly cream *(vegan)*

Selection of British cheeses, house crackers, chutney & candied walnuts *(£3 supplement)*

Sides

Creamed spinach £5.5

Butter kale, hazelnuts £5

Bitter leaves, pecorino, vinaigrette £4.5

Duck fat chips £4.5

Buttered mash £4.5

Fried new potatoes with chives and miso £6

Set menu per person £46

A 12.5% discretionary service charge