



LUNCH

Sweet potato salad 7 (v)

gem lettuce, radish, ceasar dressing, pumpkin seeds

Heritage tomato salad 7 (v) (n)

basil pesto, burrata, mixed seeds

Grilled sea bream 14

candied orange, baby fennel salad

Grilled Lamb 16 (n)

crushed peas, aubergine, pine nut

BAO BUNS

Boiler chilli cheese dog

bully beef, smoked mayo, french mustard

10

Aubergine chili dog boa (v)

ratatouille, smoked mayo, french mustard

SMALL PLATES

Mushroom arancini 7 (v)

truffle mayo

Salt & pepper squid 11

burnt lime | ink aioli

Oxtail croquettes 9

parsley mayo, fried capers

Beef tartare 14

dill, daikon, cured yolk

SIDES

Truffle fries (v)

aged parmesan, leek ash, shaved truffle

8

Grilled tenderstem broccoli (v)

hen's egg, sambal

SWEET TALK

Salted chocolate bar 10 (v) (n)

coffee, hazelnut

Mango syllabub 9 (v)

passionfruit, dark chocolate, cardamom

Please speak to one of our team about any allergies and dietary requirements
A discretionary 10% service charge will be added to your bill, all of which goes to our team.
All prices are in GBP and include VAT

(v) - Vegetarian, (n) - Nuts, (sf) - Shellfish (psc) - Pescatarian (*) - Guest favourites