



SNACKS

Crispy anchovy stuffed olives, aioli	2.5
Potato & garlic 'Quavers'	3
Kale crisps, sumac	3
Smoked almonds	5.5
Salted pistachios	4
Gordal Olives	4
Scotched quail egg	3.5
French toast, bacon jam, cheddar custard	4
Buttermilk fried chicken, sriracha mayonnaise	6
Chickpea fritter, jalapeño ketchup	3.5
Triple cooked chips, béarnaise sauce	5



A BITE TO SHARE

Chicken liver parfait , muscat jelly, chamonile pickled apple, toasted brioche	8
Smoked aubergine , parsley & shallot salad, pane carasau	8
Loch Duart potted salmon , cucumber, crème fraîche, toasted rye	8
Steamed bao buns , Char Sui pork belly, salted carrot, pickled chilli, coriander	7
Hereford corned beef , pickled mushrooms, wasabi cream, warm corn bread	8
London charcuterie from Cobble Lane Cured, Islington - bresaola, coppa, fennel & garlic salami, kabanos, pickles & toasted sourdough	15
Selection of British cheese - Beauvale, Rachel, Cornish Gouda, Tor, Westcombe, served with quince jelly, artisan crackers, celery, apple & grapes	17

A LITTLE SOMETHING TO FINISH . . .

Buttermilk panna cotta, black figs, warm hibiscus doughnuts	6.5
Dark chocolate brownie, fresh raspberries	5
Turkish delight	3
Warm madeleines, orange flower water Chantilly (freshly baked, please allow 15 minutes)	5

Please be aware that some drinks and dishes may contain traces of nut, dairy products or lead shot. Do ask your server for a full allergy menu with all allergens listed.
We add 12.5% optional service charge to your bill, but of course it is completely up to you.