



SNACKS

Crispy anchovy stuffed olives, aioli	2.5
Potato 'Quavers'	3
Kale crisps, sumac	1.5
Smoked almonds	5.5
Salted pistachios	4
Gordal Olives	4
Scotched quail egg	3.5
French toast, bacon jam, cheddar custard	3
Buttermilk fried chicken, sriracha mayonnaise	6
Chickpea fritter, jalapeño ketchup	3.5
Triple cooked chips, béarnaise	5



A BITE TO SHARE

Chicken liver parfait, muscat jelly, chamomile pickled apple, toasted brioche	8
Smoked aubergine, parsley & shallot salad, pane carasau	8
Loch Duart potted salmon, cucumber, crème fraîche, soda bread	8
Steamed bao buns, Char Sui pork belly, salted carrot, pickled chilli, coriander	7
Hot Salt beef, brioche bun, pickled gerkins, mustard	7
London charcuterie from Cobble Lane Cured, Islington Bresaola, coppa, fennel & garlic salami, kabanos served with pickles & toasted sourdough	5 each /15
Selection of British cheese - Beauvale, Rachel, Cornish Gouda, Tor, Westcombe, served with quince jelly, artisan crackers, celery, apple & grapes	5 each /17

A LITTLE SOMETHING TO FINISH...

Vanilla cheesecake, macerated English strawberries	7
Dark chocolate brownie, fresh raspberries	5
Smoked salt fudge	3
Warm madeleines, orange flower water Chantilly (freshly baked, please allow 15 minutes)	5

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