

DAY MENU

Served from Midday until 6pm

SNACKS

Smoked almonds £5

Salted pistachios £4

Lemon, garlic & rosemary Giarrappa olives £4.5

Kale crisp, sumac £4

Chilled English pea soup with mint £6

Truffled sausage roll, homemade brown sauce £5

The Scotch Egg £4

London charcuterie - Bresaola, coppa, fennel & garlic salami, pickled vegetables, toasted sourdough £15

Selection of British cheese

Beauvale, Rachel, Cornish Gouda, Tor, Westcombe served with seasonal chutney, homemade artisan crackers £17

SANDWICHES

Lambton & Jackson smoked salmon, cream cheese & dill, rye bread £10.5

Lohman brown egg mayonnaise, watercress, white bloomer £7.5

Dingly Dell ham and wholegrain mustard mayonnaise, brown bread £8

All served with kale crisps

SOMETHING SWEET...

Warm madelines, bergamot curd

(cooked to order please allow 15 minutes) £7

Warm bitter chocolate brownie, vanilla Chantilly

EVENING MENU

Served from 6pm until 10:30pm

SNACKS

Truffle & Pecorino mixed nuts £6.5

Rose & harissa mixed nuts £4.5

Kale crisp, sumac £4

Salted Pistachios £4

Salt & pepper cashews £4.5

Smokey chilli mix (fried corn, giant corn & peas) £3

Lemon, garlic & rosemary Giarrappa olives £4.5

10g Oscietra Caviar, Blinis £39

SMALL PLATES

Cauliflower Bhajis, curry spices, lime £8

Raw and cooked vegetables, bagna cauda £7

Native lobster brioche rolls £14.50

Cured Organic Salmon, pickled kohlrabi, perilla leaf £13.00

BAO, char siu pork belly, salted carrot, pickled chilli, coriander £9

Brioche French toast, cheddar custard, bacon jam £7

London charcuterie - Bresaola, coppa, fennel & garlic salami, pickled vegetables, toasted sourdough £15

Selection of British cheese – Beauvale, Rachel, Cornish Gouda, Tor, Westcombe *served with seasonal chutney, homemade artisan crackers* £17

A LITTLE SOMETHING TO FINISH...

Warm madelines, bergamot curd

(cooked to order please allow 15 minutes) £7

Warm bitter chocolate brownie, vanilla Chantilly