

LUNCH

SNACKS

Jalapeño popper gilda / 4.8 + mini martini / 9

Bread and butter (v) / 4.5

Drunken sardines with cantina pickles / 10

Marinated olives (vg) / 5.5

STARTERS

Corn ajo blanco with Câ-y-Môr crab succotash / 16

Beef tartare with dried tomato and lemon / 16

Flourish farm cucumber salad with white balsamic, ricotta and benne seed (v) / 15

MAINS

Grilled pollack with fig leaf pil pil and salsa macha / 32

Hanger steak 'miso poivre' and french fries / 30

Confit duck leg with chamoy, plum and raddichio / 29

Fettuccine with datterini and ricotta salata (v) / 24

Fried chicken Caesar salad / 23

SIDES

French fries (vg) / 5

Roast potatoes with garlic butter (v) / 7

Herb salad with mustard vinaigrette (vg) / 7

SWEET

Chocolate cream pie (v) / 12

Grape sorbet (vg) / 5

Apricot tres leches (v) / 12



Our menus are guided by the seasons, working only with meat and fish raised and caught sustainably.

Our fresh produce is sourced from local organic farms surrounding London and the best markets in Europe.

Please inform us of any allergies. A 15% discretionary service charge will be added to your final bill.

We are a cashless business and accept card payments only.

Prices are inclusive of VAT at the standard rate.

