

# LUNCH

## SNACKS

Jalapeño popper gilda / 4.8 + mini martini / 9

Marinated olives (vg) / 5.5

Bread and butter (v) / 5

## STARTERS

Spring vegetable tart with Creole gribiche (v) / 16

Grilled shrimp with guajillo chile crisp / 17

Raddicho, walnut and carosello ranch salad (vg) / 16

## MAINS

Chalk stream trout 'Almondine' with confit lemon and fennel / 37

Hanger steak 'miso poivre' and french fries / 30

Asparagus risotto with Sea Island benne seed and ricotta salata (v) / 27

Hampshire pork chop with apple butter, bourbon and perpetual spinach / 37

Fried chicken Caesar salad / 23

## SIDES

French fries (vg) / 5

Boiled potatoes with garlic butter (v) / 6.5

Seasonal greens with fig leaf vinegar (vg) / 7



## SWEET

Wild strawberry vanilla cheesecake / 12

Lemon pepper sorbet (vg) / 5

Chocolate fudge brownie / 16 (v)

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.

