

DINNER

SNACKS

Jalapeño popper gilda / 3.75 + mini martini / 8 E5 sourdough and butter (v) / 4
Hot bean devilled egg (v) / 4 ea Marinated olives (vg) / 4
House cornbread with green chile butter (v) / 6.5 Smoked nuts (vg) / 4

STARTERS

Yellowfin tuna crudo with sour chile salsa / 18
Barbecued beef tartare with garlic, raw vegetables and mustard leaf / 15
Grilled shrimp with fermented chile and garlic / 14
Asparagus with Creole gribiche and horseradish (v) / 15
Endive with hazelnut mole, blood orange and benne seed (vg) / 14

MAINS

Grilled seabass enfrijolada with roast tomatoes and crema / 27
Duroc pork milanese with bomba Calabrese and parmesan / 27
Smoked and grilled lamb with hispi, tamarind and anchovy / 31
Sunchoke and shiitake lasagne (v) / 26
40 day aged rare breed rib eye with three-pepper-butter / MP

- Daily specials / See board or ask your server -

SIDES

French fries (vg) / 4.5
Braised greens (v) / 7
Farm salad (vg) / 6.5



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*