

DINNER

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

A plate of pickles (vg) / 6

Hot bean devilled egg (v) / 5 ea

STARTERS

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

Blue fin tuna crudo with mustard, almonds and blackberries / 24

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

Romsey Lamb chop with black eyed peas and burnt pepper sauce / 34

Confit duck leg with chamoy, plum and raddichio / 29

Fettuccine with datterini and ricotta salata (v) / 24

- Daily specials / See board or ask your server -

40 day aged rare breed steak / MP

add: three-pepper-butter, miso poivre or salsa verde / 3

SIDES

Honey-buttered cornbread (v) / 7

French fries (vg) / 5

Roast potatoes with garlic butter / 7

Herb salad with mustard vinaigrette (vg) / 7



Please inform us of any allergies.

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.

A 15% discretionary service charge will be added to your final bill. Card payments only.

Prices are inclusive of VAT at the standard rate.