

LUNCH

SNACKS

E5 sourdough and butter (v) / 4

Marinated olives (vg) / 4.5

Smoked nuts (vg) / 4

STARTERS

Delica pumpkin with sesame mole, salsa macha and ricotta salata (v) / 14

Grilled sardines with corno pepper borracha / 14

Caesar salad / 12.5

+ Fried chicken / 6.5

Ridge cucumber ajo blanco with almond and preserved lemon (vg) / 14

+ hand-picked Devon crab / 8

MAINS

Grilled brill with coco beans, fennel and jalapeño beurre blanc / 32

Fillet steak 'miso poivre' and french fries / 43

Anson Mills pencil cob grits with girolles, cavolo nero and fried okra (v) / 27

Oak smoked pork belly with spring greens and peach / 29



SIDES

French fries (vg) / 4.5

Farm salad (vg) / 7

SWEET

Peach, whipped custard and sesame choux bun / 11

Piña colada sorbet with black lime (vg) / 8.5

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

