

DINNER

SNACKS

Jalapeño popper gilda / 4 + mini martini / 8 Marinated olives (vg) / 4.5
E5 sourdough and butter (v) / 4 Smoked nuts (vg) / 4
Hot bean devilled egg (v) / 4.5 ea

STARTERS

Yellowfin tuna crudo with sour chile salsa / 18
Barbecued beef tartare with garlic, raw vegetables and many herbs / 15
Grilled sardines with corn pepper borracha / 14
Roast Delica pumpkin with sesame mole, salsa macha and ricotta salata (v) / 14
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
Southern fried quail with creamed corn, dandelion and hazelnut / 28
Oak smoked pork belly with spring greens and peach / 29
Anson Mills pencil cob grits with girolles, cavolo nero and fried okra (v) / 27
40 day aged rare breed rib eye with three-pepper-butter / MP

- Daily specials / See board or ask your server -

SIDES

Honey-buttered cornbread (v) / 6.5
French fries (vg) / 4.5
Farm salad (vg) / 7



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*