

LUNCH

SNACKS

Jalapeño popper gilda / 4.25 + mini martini / 9 Marinated olives (vg) / 5
Bread and butter (v) / 4.75

STARTERS

Roast pumpkins with spiced honey, almonds and taleggio (v) / 17
Grilled shrimp with guajillo chile crisp / 17
Todoli citrus, walnut and raddicho ranch salad (vg) / 16

MAINS

Barbecued monkfish with turnips and mole amarillo / 39
Grilled fillet steak 'miso poivre' and french fries / 39
Pencil cob grits with wild mushrooms, hazelnuts and madeira (v) / 27
Grilled pork chop with sweet onion, apples and bourbon / 35
Fried chicken Caesar salad / 23

SIDES

French fries (vg) / 5
Boiled pink fir potatoes (v) / 6.5
Seasonal greens with fig leaf vinegar (vg) / 7



SWEET

Beignets with quince and crème fraiche (v) / 11
Todili citrus sorbet with hibiscus granita (vg) / 8

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