LUNCH

SNACKS

Jalapeño popper gilda / 4.8 + mini martini / 9

Drunken sardines with cantina pickles / 10

Bread and butter (v) / 4.5

Marinated olives (vg) / 5.5

STARTERS

Westcombe cheddar and autumn succotash tart (v) / 15

Beef tartare with dried tomato and lemon / 16

Cornish octopus and chickpea salad with, pickled raisins, kalamata and sourdough / 17

Radicchio with California Bon Bons, blue cheese and smoked almonds (v) / 15

MAINS

Grilled Sterling halibut with cime di rapa and habanero beurre blanc / 39

Hanger steak 'miso poivre' and french fries / 30

Confit duck leg with chamoy, plum and raddichio / 29

Fettuccine with pumpkin, straciatella and hazelnut (v) / 24

Fried chicken Caesar salad / 23

SIDES

French fries (vg) / 5

Roast potatoes with garlic butter (v) / 7

Herb salad with mustard vinaigrette (vg) / 7

SWEET

Chocolate cream pie (v) / 12

Grape sorbet (vg) / 5

Sicilian mango tres leches (v) / 12

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.
Prices are inclusive of VAT at the standard rate.