

# DINNER

## SNACKS

Jalapeno popper gilda / 4.25 + mini martini / 9	Marinated olives (vg) / 5
Bread and butter (v) / 4.75	Smoked nuts (vg) / 4.5
Hot bean devilled egg (v) / 5 ea	A plate of pickles (vg) / 6

## STARTERS

Roast pumpkins with fermented chile, honey, almonds and taleggio (v) / 16  
Câr Y Môr crab casino / 21  
Cornish bluefin tuna otoro with pumpkin seed macha / 18  
Grilled shrimp with guajillo chile crisp / 17  
Barbecued beef tartare with garlic, raw vegetables and many herbs / 17  
Todoli citrus, walnut and raddicho ranch salad (vg) / 16

## MAINS

Barbecued monkfish with turnips and mole amarillo / 39  
Confit duck leg with bitter leaves, beets and pecans / 30  
Grilled pork chop with sweet onion, apples and bourbon / 35  
Pencil cob grits with wild mushrooms, hazelnuts and madeira (v) / 27

- Daily specials / See board or ask your server -  
40 day aged rare breed steak / MP  
*add: three-pepper-butter, miso poivre or salsa verde / 2*

## SIDES

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