

# LUNCH

## SNACKS

E5 sourdough and butter (v) / 4

Marinated olives (vg) / 4

Smoked nuts (vg) / 4

## STARTERS

Spring panzanella with Westcombe ricotta, fennel and tomatillo (v) / 12.5

Steamed leeks with walnuts, Creole gribiche and horseradish (v) / 12

Heritage carrots with guajillo chile, sesame and sheep's cheese (v) / 14

Caesar salad / 12.5 *add fried chicken +6.5*

## MAINS

Barbecued skate wing with achiote and capers / 24

Skirt steak with miso poivre and beef fat onions / 27

Sunchoke and shiitake lasagne (v) / 26

Fried chicken roll / 14

Grilled Duroc pork with molasses and apple butter / 28

## SIDES

French fries (vg) / 4.5

Flourish Farm salad (vg) / 6.5

Heritage Tlaxcala Bayo beans (vg) / 6.5



## SWEET

Maple beer cake with pecans and Northiam Dairy crème fraiche / 10

Piña colada sorbet with black lime (vg) / 8.5 *add East London Liquor Co 'Rarer Rum' / 6*

Taleggio D.O.P with crackers and Black Bee spring honey / 11

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.