

DINNER

SNACKS

- Jalapeño popper gilda / 4.8 + mini martini / 9
Bread and butter (v) / 5
Hot bean devilled egg (v) / 5 ea
Smoked trout parfait with crackers and crudités / 15
Marinated olives (vg) / 5.5
A plate of pickles (vg) / 6
Chicharrones / 6

STARTERS

- Spring vegetable tart with Creole gribiche (v) / 16
Zucchini flower fritti with ricotta and farro verde / 14
Barbecued beef tartare with garlic, raw vegetables and many herbs / 17
Grilled shrimp with guajillo chile crisp / 17
Raddicho, walnut and carosello ranch salad (vg) / 16

MAINS

- Chalk stream trout 'Almondine' with confit lemon and fennel / 37
Grilled lamb and beef sausage with smoked lamb rib, black-eyed peas and cicoria / 32
Hampshire pork chop with apple butter, bourbon and perpetual spinach / 37
Asparagus risotto with Sea Island benne seed and ricotta salata (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 / 3

SIDES

- Honey-battered cornbread (v) / 7
French fries (vg) / 5
Boiled potatoes with garlic butter (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.

Prices are inclusive of VAT at the standard rate.