DINNER

SNACKS

Jalapeño popper gilda / 4.8 + mini martini / 9

Bread and butter (v) / 4.5

Drunken sardines with cantina pickles / 10

Marinated olives (vg) / 5.5

A plate of pickles (vg) / 6

Hot bean devilled egg (v) / 5 ea

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

Romsey Lamb chop with black eyed peas and burnt pepper sauce / 34

Confit duck leg with chamoy, plum and raddichio / 29

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

- 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-buttered cornbread (v) / 7

French fries (vg) / 5

Roast potatoes with garlic butter / 7

Herb salad with mustard vinaigrette (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.