

DINNER

SNACKS

- Jalapeño popper gilda / 3.75 + mini martini / 8 E5 sourdough (v) / 4
Hot bean devilled egg (v) / 4 ea Marinated olives (vg) / 4
Salt-fish beignets with green onion remoulade / 8 Smoked nuts (vg) / 4

STARTERS

- Dorset clams with arbol chile and tequila butter / 17
Barbecued beef tartare with garlic, raw vegetables and lots of herbs / 15
Heritage carrots with guajillo chile, sesame and sheep's cheese (v) / 14
Steamed leeks with walnuts, Creole gribiche and horseradish (v) / 12
Spring panzanella with Westcombe ricotta, fennel and tomatillo (v) / 12.5

MAINS

- Barbecued mackerel with achiote and capers / 24
Rose veal milanese bomba Calabrese / 27
Braised lamb with turnips and collard greens / 29
Sunchoke and shiitake lasagne (v) / 26
Grilled Duroc pork with molasses and apple butter / 28

- Daily specials / See board or ask your server -

SIDES

- French fries (vg) / 4.5
Braised greens (v) / 7
Flourish Farm salad (vg) / 6.5
Heirloom Tlaxcala Bayo beans (vg) / 6.5



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*