



## SNACKS

<b>CHEESY POLENTA CROQUETAS</b> Parmesan, black truffle mayo (GF) (V)	4 / each
<b>BACON WRAPPED DATES</b> chorizo, Manchego, mustard (V)	4 / each
<b>CORN RIBS</b> fermented chilli BBQ sauce (GF) (V)	8
<b>BBQ-SPICED CRISPY PIG EARS</b> (GF)	9



## FRESHLY BAKED BREADS

<b>HOUSE BREAD</b> spiced butter (V)	7
<b>'NDUJA &amp; GRUYÈRE BREAD</b>	9

## DIPS

<b>PARMESAN AND HERB DIP</b> (GF) (V)	4
<b>HUMMUS</b> (GF) (V)	4

## SMALL PLATES

<b>HARISSA ROASTED CAULIFLOWER</b> citrus tahini, dukkah, spring onion (GF) (V)	12
<b>CAESAR SALAD</b> romaine lettuce, Parmesan, anchovies, sourdough croutons <i>add hot smoked salmon or roasted chicken</i>	13 4 / each
<b>8HR BRAISED PORK BELLY</b> chipotle glaze, pickled cucumber, Kewpie mayo, dukkah, pork crackling	16
<b>STEAMED SCOTTISH MUSSELS</b> 'nduja, garlic, cream, fried bread trivet	16
<b>LEEK &amp; POTATO SOUP</b> crispy leeks, chives, grilled cheese toastie (V)	12
<b>ANGUS BEEF TARTARE</b> confit egg yolk, siracha vinaigrette, pickles & crisp bread	17
<b>FOIE GRAS CRÈME BRÛLÉE</b> pork crackling, marmalade, brioche	17
<b>KING PRAWNS</b> garlic butter, white wine, chilli (GF)	22
<b>LOBSTER ROLL</b> spicy Marie Rose sauce, brioche	23



## LARGE PLATES

<b>DUCK &amp; WAFFLE</b> Gressingham duck crispy leg confit, fried duck egg, mustard maple syrup	25
<b>'WANNA BE' DUCK &amp; WAFFLE</b> crispy hen of the woods mushroom tempura, fried duck egg, mustard maple syrup (V) (V)	24
<b>RIGATONI ARRABBIATA</b> smoked chipotle, Datterini tomatoes, Parmesan, basil (V)	19
<b>DRY AGED BEEF BURGER</b> brioche bun, mature Cheddar, bacon & chilli jam, special sauce <i>add fried hen's egg</i>	16 2
<b>CHICKEN &amp; WAFFLE</b> Frank's Hot Sauce butter, pickled chilli, gherkins, coriander	25
<b>COD MEUNIÈRE</b> burnt butter cod, lemon, parsley, sourdough croutons	28
<b>HALF ROASTED CORN FED CHICKEN</b> wild mushrooms, ratte potatoes, truffles and herbs	28
<b>350g SIRLOIN STEAK</b> 29 day dry aged, peppercorn sauce, cut to share (GF)	45



## SIDES

<b>FRENCH FRIES</b> (GF) (V)	6
<b>TRUFFLE &amp; PARMESAN FRIES</b> (V)	8
<b>TENDERSTEM BROCCOLI</b> hummus, chilli crunch (GF) (V)	8
<b>HONEY BAKED CARROTS</b> almonds, greek yoghurt, salsa verde (GF) (V) (V)	6
<b>GREEK SALAD</b> aged feta, cucumber, tomatoes, red onion, olives, oregano, olive oil	9



Head Chef Jessica Luis

(GF) Gluten free (V) Vegetarian (V) Can be made Vegan

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.  
All prices include VAT. A discretionary 12.5% service charge will be added to the bill.