

Jerusalem Pita (V) - 4
Tahini, tomato & EVOO

Gluten Free Bread (V) - 6
Parsnips & rosemary / teff sesame &
linseed / kale & superseeds

RAW

Vegetable Crudités (GF)(V) 6
Tzatziki & smoked paprika

Yellow Fin Tuna Tartare 12
Avocado, wasabi & ponzu

Yellowtail Tiradito 13
Chilli, lemongrass,
celery & radish

Scottish Black Angus 11
Beef Carpaccio (GF)
Foie gras & black truffle

Red Prawns Carpaccio (GF) 13
Oscietra caviar & Amalfi lemon

FRITTI

Zucchini (V) 6
Maldon sea salt

Aubergine Tempura (V) 7
Yoghurt & Dukkah

Chipirones 9
Lime mayo

Jamon Ibérico Croquettes 8
Aioli, nutmeg

AGED AND SMOKED

Wild Boar Salami (GF) 7

Ibérico Bellota 5 16
Pan de cristal

Testun Al Barolo Cheese (GF) 8
Cugna'

Crottin Cheese (GF) 7
Pistachio & Taggiasca olives

Wild Alaskan Smoked Salmon (GF) 11
Amalfi lemon

Smoked Eel (GF) 10
Pickled heritage beetroot
& horseradish

STIR FRY

Purple Sprouting Broccoli, 13
Bok Choy (GF)(VG)
Quinoa & saffron curry

Courgette Spaghetti (GF) 15
Pistachio, basil & smoked ricotta

Adriatic Cuttlefish (GF) 18
Canadian wild rice, girolles
& lemongrass

PAN AND ROASTED

Green Shakshouka (GF)(V) 15
Spinach, kale, avocado,
chilli & hen's eggs

Buffalo Ricotta Ravioli (V) 19
Black truffle

Norwegian Organic Roasted Salmon (GF) 21
Lentils & salsa verde

Pluma de Ibérico Bellota & Sumac 23
Padrón peppers & Romesco sauce

Welsh Herdwick Breaded Lamb Escalopes 21
Roasted aubergine, tahini,
lemon & herbs

SOUP AND SALADS

King Crab & Avocado (GF) 24
Charred corn, radicchio,
pea shoots, endive & Tabasco mayo

Roasted Pumpkin & Beetroot (GF)(V) 14
Baby spinach, artichokes, sugar
snaps, pine nuts, saffron yoghurt
& pomegranate

Sweet Potato & Kale (GF)(VG) 12
Chicory, cashew nuts & linseed

Jerusalem Artichoke Soup (GF)(VG) 8
Black truffle

GRILL

Provençale Grilled 13
Vegetables (GF)(VG)
Yo-hini & marjoram

Whole Turbot 500g (GF) 30

Dover Sole 400g (GF) 38

Sea Bream (to share) 1kg (GF) 44
Mediterranean

Corn-Fed Chicken (1/2) (GF) 13
Smoked garlic, lemon & oregano

Wagyu Rump Steak 180g (GF) 16
Jus, rosemary

Longhorn Rib-Eye 250g (GF) 21
35 days dry-aged

English Longhorn Côte de Boeuf 68
(to share) 1kg (GF)
42 days dry-aged

SIDES

Bok Choy (GF)(VG) 5
Chilli, ginger & garlic

Charred Sweet Potatoes (GF)(VG) 5

Sautéed Spinach (GF)(VG) 5

Chips (GF)(VG) 4

Seasonal Mushrooms (GF)(VG) 8

SUNDAY ROAST

Greens, roast potatoes, honey roasted parsnips, Yorkshire pudding, jus
35 Days Dry-Aged Rib Eye - 21
Grass-Fed Leg of Lamb - 18
Corn-Fed Chicken - 17