



Sourdough milk buns, cultured butter	4
Maldon oysters, seaweed mignonette or Vietnamese	3
Padron peppers, smoked salt	6
Whipped cod's roe, seasonal crudités	7
Tempura hispi cabbage, blue cheese custard	9
Aged beef tartare, togarashi, white soy, nori cracker	11
House smoked salmon, horseradish, soda bread	12
Shetland mussels, nduja	11
Raw stone bass, avocado, ponzu and ginger dressing	14
Cornish crab, melon, tarragon	15
XO glazed skate wing, variegated kale	24
Courgette strozzapreti, aged Parmesan	16
Glazed octopus, fermented chilli sauce, sea leaves	20
Smoked short rib burger, chilli jam, pickles	18
Poached brill, roast bone sauce, caviar, confit lemon	22
Roast duck breast, aubergine, cumin, pickled apricot	26
Hake Kyiv, smoked potato, sea beet	20
Roast chicken breast, girolles, sweetcorn, truffle jus	22
Hanger steak, green peppercorn sauce, onion rings	24
Thick cut chips	5
Courgette & green tomato, pecorino	5
Glazed aubergine, sesame	6
Heirloom tomato, capers	6
Roast peach pavlova, olive oil ice cream	8
Vegan rice pudding, gooseberries	8
Caramelised white chocolate cheesecake, plums, almond	9
Miso caramel doughnut, malt ice cream, peanuts	10
British cheeses, chutney, sourdough cracker	12

A discretionary service charge of 12.5% will be added to your bill.

If you have any allergies or intolerances, please speak to a member of our team about your requirements before ordering. A full list of all allergens contained in each dish is available upon request. All prices are in GBP and are inclusive of VAT at the current prevailing rate.