



dinner

Please note this is a sample menu
and may be subject to change

For the table

Charcuterie Platter 17 
parma ham, salami di milano, chorizo, pickles, bread

British Cheese Selection 14  
by "Androuet Spitalfields"




Charcuterie & Cheese Board 20  
selection of meats and british cheese

Beginnings






Avocado Garden 10  
quinoa, hummus & pomegranate

Cherry Tomato Gazpacho 8   
bocconcini & panzanella garnish

Burrata & Raspberries 10  
fresh & dried raspberries, heirloom tomatoes, black olives & basil




Roast Chicken Salad 9/12   
grapefruit, mint, parsley, red onion, croutons & house dressing




Gin & Tonic Salmon 11  
gin cured salmon, lemon tonic gel, avocado, dill & rye crisp




Cod Brandade 10     
parsley crumb, tapenade, saffron aioli & rocket cress

Ham & Smoked Chicken Terrine 12
asparagus custard, asparagus & basil oil    

Scallops & Black Pudding Crumb 13
minted pea puree, asparagus & mint oil  

 eggs
 dairy
 gluten

 vegetarian
 nuts
 fish

 mustard
 crustacean
 celery

Middle




Asparagus & Pea Risotto 16   
tarragon, parsley, spring onion & lemon

Spring Lamb Rump 20     
roasted rump of lamb, lemon couscous, green peas,
radishes & jus

Parmesan Gnocchi 18    
semi sun dried tomatoes, mozzarella & basil pesto

Spring Lamb Ragout 18  
lamb shoulder, green peas, mascarpone pea shoots & rigatoni

King Prawn, Crayfish &

Rocket Linguine 16   
chilli, garlic, red onion & parsley

Slow Braised Beef Blade 20  
parsley mash, green peas, spring onion, pancetta & red wine jus

Roasted Sea Trout 20  
crushed jersey potatoes, radishes, tartar sauce & mint oil

Grilled Mackerel 20  
fisherman's stew, king prawns, mussels, cherry tomatoes
& basil oil

Grill

Ribeye Steak 250 g 26

Sirloin Steak 240 g 26
our steaks are 28 days aged and served with
grilled mushroom & braised shallot

Tuna Loin 200 g 21

Sauces - Peppercorn | Béarnaise | Red Wine Jus |
Horseradish | Tartar | Blue Cheese Butter | Chimichurri

Sides 5

Sautéed Spinach with Shallot Butter | Mashed Potato |
French Beans | Heirloom Tomato Salad | Chunky Chips |
French Fries | Mixed Leaves