

MAY

Fresh Citrus Soda 5.50 / Islington Old Fashioned 13 / Bramble 13

Marmalade Negroni 13

For The Table

Sicilian Mixed Olives 5 / House Nuts / Scotch Egg, Spicy Brown Sauce 7

Pistachio Mortadella, Pickled Cornichons 8 / Baked Sourdough, Beef Dripping, Whipped Butter 6

Taramasalata, Seaweed Potato Crisp 8 / Wood Roasted Padron Peppers 7

Wye Valley Asparagus, Peas with Shimiji & Yorkshire Pecorino 12
Leeks Vinaigrette, Fowey Mussels, Norfolk Cider, 11
London Burrata, Piquillo Pepper, Sherry Vinaigrette (V) 12
Rabbit Terrine, Wild Garlic, Gentleman's mustard & Grilled Sourdough 13
Cornish Crab & Buckwheat Crumpet, Pickled Fennel & Fine Herbs 14
Hereford 64-Day Dry Aged Steak Tartare, Crostini 14/25

Smokehouse Cheeseburger, Lettuce, Caramelised Onion, Burger Sauce, Tomato, Pickle, Fries 20

Spring Vegetable Fricassee, Goats Curd & Fine Herbs 19

BBQ Cornish Sole, Potted Shrimp "Grenobloise" 26

Rotisserie Poussin Chicken, Fermented Cep, Jus Gras, Fries 28

Old Spot Pork Chop, Smoked Celeriac Remoulade, Sauce Charcutiere 25

Bavette Steak (served pink), Peppercorn Sauce, Fries 26

Roast Hake, Broccoli Stem, Lemon Beurre Blanc 25

Please see our steak board where we have a selection of dry aged rare breed cuts, today we have 64-day dry aged Hereford. We butcher our beef on site daily, providing you with the best British produce. All our steaks are served with a choice of either Peppercorn Sauce or Béarnaise.

Mixed Leaf Salad, Lemon Vinaigrette 5
Buttered Seasonal Greens 5
Hand Cut Chips/Skin on Fries, Garlic Aioli 6
Sauté Baby Carrots, Tarragon Butter 6
Broccoli, Anchovy Dressing & Toasted Almonds 6
Grilled Hispi Cabbage, Black Garlic & Miso Butter 6

Our dishes may contain nuts, seeds & shellfish. Full allergen list available – please ask your server to see a copy. Our fish is caught off the South Coast on day boats. We select our meat for its quality & can trace it back to the farm.