



SMALL PLATES

Tempura cod cheeks, smoked lime aioli, nori dust	8.5
Halloumi fries, red pepper ketchup (v)	6.5
Charred broccoli, butterbean cream, harissa oil, chilli (vg)	7.0
Burrata, heirloom tomatoes, spiced romesco, chervil crumb, herb oil (v)	10.5
Padrón peppers, crispy shallots (vg)	6.5
Slow cooked beef croquettes, 'nduja mayo, chives	8.5

MAINS

Pan-fried sea bass, crushed new potatoes, gin infused caramelised fennel, sauce vierge	17.0
Celeriac steak, harissa purée, panzanella salad (vg)	15.5
Bavette steak, lamb's lettuce & pickled shallot salad, chimichurri, skin-on fries	24.0
Chicken schnitzel, wild rocket, fennel, roasted garlic & herb butter, Parmesan	17.5
Korean chicken burger, asian slaw, gochujang mayo, skin-on fries	16.0
Cider-battered line caught haddock, tartare sauce, mushy peas, triple cooked chips	17.0
Smash burger, double Herefordshire beef patty, American cheese, onions, pickles, house sauce, skin-on fries	15.5
Plant-based burger, vegan jalapeño mayo, vegan gouda, tomato chutney, lettuce, onion, skin-on fries (vg)	15.5

SIDES

Triple cooked chips (vg)	6.0
Skin on fries (vg)	5.5
Heritage tomatoes, red onion & oregano (vg)	6.5
Rocket, parmesan & truffle oil (v)	6.0

DESSERTS

Triple chocolate brownie, vanilla ice cream (v)	6.5
Sticky toffee pudding, vanilla ice cream (v)	6.5
Baked New York cheesecake, berry coulis (v)	6.0
Selection of sorbets & ice creams	2.5 per scoop

PIZZAS

Margherita; buffalo mozzarella, fior di latte, tomato base (v)	11.5
Pepperoni, fresh chilli, red onion, fior di latte, tomato base	12.5
Cajun beef, red onion, jalapeños, coriander, fior di latte, tomato base	12.5
Anchovy, red onion, capers, fior di latte, tomato base	13.0
Pancetta, rocket, Parmesan, cherry tomato, fior di latte, white base	13.0
Italian sausage, friarelli, scamorza, fior di latte, tomato base	12.5
Artichoke, mushroom, gorgonzola, truffle oil, fior di latte, tomato base (v)	12.5
Vegana; garlic oil, oregano, olives, courgette, piquillo peppers, spinach, vegan cheese, tomato base (vg)	12.0
Crust dips – 'nduja mayo aioli (v)	1.5 each
Add any topping	2.0 each

Our meats are supplied by HG Walter of Baron's court, a family run butchers since 1972, our veg by Rushton's Greengrocer of New Covent Garden Market, our fish by Direct Seafoods of Colchester & our bread by Rinkoff's bakery of Brick Lane.

We cannot guarantee the absence of traces of nuts or other allergens. Please advise a member of staff if you have any particular dietary requirements.
An optional 12.5% will be applied to your bill, all of which goes to our staff