



NIBBLES

Gordal olives (vg) 6.0 | Padrón peppers, smoked sea salt (vg) 6.5 | Corn ribs, garlic butter, Aleppo chilli (v) 7.0

SMALL PLATES

Crispy salt & pepper squid, roasted garlic aioli, lemon	8.5
Lamb ribs, herb yoghurt, guindilla pepper, hot honey	12.0
Breaded halloumi, Louisiana hot sauce, lemon aioli, chives (v)	8.0
Charred aubergine, harissa hummus, tahini, pomegranate, toasted sunflower & pumpkin seeds (vg)	8.0
Stracciatella, nectarines, sun-dried tomatoes, molasses, sourdough (v)	11.0
Beef & scamorza croquettes, herb ricotta, 'nduja honey	8.5

MAINS

Pan-fried sea bass, crushed new potatoes, gin-infused caramelised fennel, sauce vierge	17.0
Spiced aubergine & kale salad, red onion, balsamic nectarines, feta, herb yoghurt, molasses (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	16.5
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	16.0
Plant-based burger, vegan jalapeño mayo, vegan gouda, tomato chutney, lettuce, onion, skin-on fries (vg)	16.0

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, friarielli, 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

SIDES

Triple cooked chips (vg)	6.0	Heritage tomatoes, red onion & oregano (vg)	6.5
Skin-on fries (vg)	5.5	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

Our meats are supplied by HG Walter of Baron's Court, a family-run butcher since 1972; our vegetables by Rushton's Greengrocer of New Covent Garden Market; our fish by Direct Seafoods of Colchester; and 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.
(v) vegetarian | (vg) vegan. An optional 12.5% service charge will be applied to your bill, all of which goes to our staff.