



NIBBLES

Gordal olives (vg) 6.0 | Padrón peppers, smoked sea salt (vg) 6.5

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
Balsamic pear, pecan & Roquefort salad, parsley dressing (v)	10.5
Beef & scamorza croquettes, herb ricotta, 'nduja honey	8.5

MAINS

Chicken & pancetta pie, creamy mash, Savoy cabbage, jus	19.0
Basil poached cod fillet, 'nduja & tomato cassoulet, hazelnut pesto	23.0
Roast Delica pumpkin, lentils & cavolo nero, feta cream, walnuts, herb dressing (vg)	15.5
28-day aged sirloin steak, triple cooked chips, watercress, peppercorn sauce	29.0
Chicken schnitzel, wild rocket, fennel, roasted garlic & herb butter, Parmesan	17.5
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

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; fior di latte, basil, tomato base (v)	11.5
Salamino piccante; pepperoni, fresh chilli, red onion, fior di latte, tomato base	12.5
Zi Franco; 'nduja, friarielli, gorgonzola, chilli flakes, fior di latte, white base	13.5
Puttanesca; anchovy, olives, capers, fior di latte, tomato base	13.0
Quattro formaggi; provola, gorgonzola, goat's cheese, fior di latte, white base (v)	13.5
Salsiccia e friarielli; Italian sausage, friarielli, scamorza, fior di latte, tomato base	12.5
Carciofo; artichoke, mushroom, gorgonzola, truffle oil, fior di latte, tomato base (v)	12.5
Vegana; aubergine, artichoke, piquillo peppers, 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