



## NIBBLES

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

## SMALL PLATES

Salt & pepper squid, roasted garlic aioli, lemon	8.5
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
Crispy chicken, Korean ketchup, chilli, spring onion	9.0
Slow cooked beef & scamorza croquettes, aioli, chives	8.5

## MAINS

Pan fried seabass, samphire, capers, pink fir potatoes, 'nduja, herb oil	20.0
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
Crispy chicken burger, Korean ketchup, gem lettuce, beef tomato, kimchi mayo, skin-on fries	16.5
Plant-based burger, vegan jalapeño mayo, vegan Gouda, tomato chutney, lettuce, onion, skin-on fries (vg)	16.0

## SIDES

Truffle & parmesan skin-on fries	7.0
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. If you have any dietary requirements or allergies, kindly inform a member of our team.

An optional 12.5% service charge will be added to your bill - all of which goes to our staff. (V) vegetarian (VG) vegan