

STARTERS

- Salt & pepper squid, chilli, spring onion, roasted garlic aioli 9.5
Pork, 'nduja & pecorino croquettes 9
Sautéed chicken livers on duck fat sourdough 9
Roasted beetroot hummus, coconut & lime yoghurt, pickled beets, apple & freshly picked herbs (v) 8.5
Crispy chicken thigh, Korean ketchup, sesame 9.5
Montsalvy brie bites, toasted cashew nuts, truffle honey (v) 9.5
Taramasalata cod roe, rainbow radishes & herb oil, charcoal crackers 8
Whipped feta, chilli squash, beets, spinach, molasses & candied pecan salad (v) 9/16

STEAKS - Market Price

All steaks are sourced from HG Walter, known for UK & Irish Farms.
Rare native breed steaks are Himalayan Dry Aged for a minimum of 28 days

(choose one side and one sauce)

Bavette | Denver | Fillet

Sirloin | Sirloin on the bone | Rib-eye | Rib-eye on the bone

STEAKS TO SHARE

(choose two sides and two sauces)

Chateaubriand | Pre order only: Tomahawk on the bone

SAUCES 3.5 EACH

Peppercorn | Béarnaise | Chimichurri | Café de Paris

WINE PAIRING

Boutinot Les Coteaux, Côtes du Rhône Villages, Rhône, France, 14.0%, Vegan, 2022 35
Bressia, Montepulciano Malbec, Valle de Uco, Mendoza, Argentina, 14.5%, Vegan, 2021 61
Alasia, Barolo DOCG, Piemonte, Italy, 14.0%, Vegan, 2020 77

Full wine list available separately

These wines selected specially from our wine partners Boutinot Wines

SIDES

Triple cooked chips 6 | Skin-on fries 5.5 | Grilled broccoli 7
Wild rocket, parmesan, fennel salad 6 | Cauliflower cheese (v) 8.5 | Creamed mash 6.5

PUDDINGS

Affogato, vanilla ice cream (v) 5.5
Apple & pear crumble, oats, Fior di latte ice cream (v) 8.5
Sticky toffee pudding, butterscotch sauce, clotted cream ice cream (v) 8
Chocolate brownie, chocolate sauce, vanilla ice cream (v) 8
Selection of ice cream Union sorbets & ice creams (per scoop) (vg/v) 2.5