

Layla sourdough, smoked butter	5.5
Grab toast	6ea
Pickled seasonal vegetables	9
Whipped delicata pumpkin, pickled walnut, fried sage	9.5
Violet artichoke, chermoula, ricotta	11
Goombeshead Farm jamòn	18
Radicchio, gorgonzola, pear, jerusalem artichoke	14
Mangalitza sausage, pickled chilli, apple	14
Wild mushrooms on toast, garlic, parsley	15
Mylor prawns, cedro, aioli	15
Stracciatella, winter tomatoes, puntarelle, balsamic	17
Sea bream crudo, bergamot, green chilli	17
Octopus, white beans, rouille	18
The table cheeseburger	14
Mauve aubergine, red peppers, fregola	21
Chicken schnitzel, caper beurre blanc, fennel	26
Tagliatelle, duck ragù, parmesan	28
Beef cheek, celeriac, horseradish	34
Cornish monkfish, clams, orzo	33
Fries	7
Sprout tops, lemon, olive oil	7
Green leaf salad	7
Pear sorbet	6
Brown butter cake, cherries, crème fraîche	10
Chocolate crèmeux, olive oil, sea salt	10



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A discretionary 12.5% service charge applies - 1 pound per person will be added
to your bill for unlimited BELU filtered still or sparkling water. Please inform your
waiter of any allergies or dietary requirements.