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| Layla sourdough, smoked butter | 5.5 |
| Crab toast | 6ea |
| Fried olives, mayonnaise | 7 |
| Pickled seasonal vegetables | 9 |
| Whipped delica pumpkin, pickled walnut, fried sage | 9.5 |
| Mussels escabeche | 12 |
| Coombeshead Farm jamòn | 18 |
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| Mangalitza sausage, pickled chilli, apple | 14 |
| Wild mushrooms on toast, garlic, parsley | 15 |
| Stracciatella, winter tomatoes, puntarelle, balsamic | 17 |
| Sea bream crudo, bergamot, green chilli | 17 |
| Octopus, white beans, rouille | 18 |
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| The table cheeseburger | 14 |
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| Squash risotto, gorgonzola, walnut | 19 |
| Chicken schnitzel, caper beurre blanc, fennel | 26 |
| Pappardelle, duck ragù, parmesan | 28 |
| Beef cheek, celeriac, horseradish | 34 |
| Steamed hake, winter tomatoes, capers, olives | 26 |
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| Fries | 7 |
| Green salad | 7 |
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| Pear sorbet | 6 |
| Brown butter cake, poached figs, crème fraîche | 10 |
| Chocolate crémeux, 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.