

Champagne Forget Brimont Brut Terroir, France	10
Layla sourdough, smoked butter	5.5
Anchovy toast, goats curd, gremolata	7
Fried olives, mayonnaise	7
Kalettes, pecorino	7
Pickled seasonal vegetables	9
Whipped delicata pumpkin, pickled walnut, fried sage	9.5
Goombeshead Farm jamòn	18
Grab, radicchio, agretti	15
Stracciatella, winter tomatoes, puntarelle, balsamic	17
Sea bream crudo, blood orange, grumulo	17
Octopus, white beans, rouille	18
Fried mackerel, tartare sauce	18
The table cheeseburger	14
Squash risotto, gorgonzola, walnut	19
Chicken schnitzel, mushroom beurre blanc	26
Pappardelle, duck ragù, parmesan	28
Beef cheek, celeriac, horseradish	34
Steamed pollock, winter tomatoes, capers, olives	29
John dory, nduja butter	27
Fries	7
Green salad	7
Pear sorbet	6
Brown butter cake, rhubarb, 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.