

Layla sourdough, smoked butter	5.5
Whipped delica pumpkin, pickled walnut, fried sage	9.5
Anchovy toast, goats curd, gremolata	7
Fried olives, leek mayonnaise	8
Kalettes, pecorino	7
Pickled seasonal vegetables	9
Coombeshead Farm jamòn	18
Sardines, winter tomatoes on toast	14
Portland crab, radicchio, agretti	17
Stracciatella, tema artichoke, three cornered leek, pine nuts	17
Sea bream crudo, blood orange, grumulo	17
Mussels escabeche	12
Cod cheeks, tartare sauce	17
The table cheeseburger	14
Squash risotto, gorgonzola, walnut	19
Chicken schnitzel, mushroom beurre blanc	27
Pappardelle, duck ragù, parmesan	28
Beef cheek, celeriac, horseradish	34
Steamed pollock, winter tomatoes, capers, olives	29
Plaice, 'nduja butter, pickled black radish	27
Fries	7
Green salad	7
Steamed greens	7
Apple sorbet	6
Brown butter cake, rhubarb, crème fraîche	10
Chocolate crémeux, olive oil, sea salt	10



Artwork curated by Partnership
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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.