

A - Alcohol. **C** - Crustaceans. **D** - Dairy. **Ce** - Celery. **G** - Gluten. **F** - Fish. **N** - Nuts. **P** - Peanuts. **E** - Eggs. **L** - Lupin.
Mo - Mollusc. **Sd** - Sulphur Dioxide. **S** - Soya. **Mu** - Mustard. **Se** - Sesame Seeds.
Pb - Pregnant Beware. **X** - Possible cross contamination. **()** - May be excluded

Please check with your server on the day to make sure that no ingredients have changed.

SMALL PLATES

Crispy salt & pepper squid, roasted garlic aioli, lemon - E, F, Sd, (S)	8.5
Halloumi fries, red pepper ketchup (v) - G, D, E, Sd	6.5
Charred broccoli, butterbean cream, harissa oil, chilli (vg) - (G), (N), (Se), (Sd)	7.0
Burrata, heirloom tomatoes, spiced romesco, chervil crumb, herb oil (v) - G, E, D, (N), (Se), (Sd), (Ce), (Mu)	10.5
Padrón peppers, crispy shallots (vg)	6.5
Slow cooked beef croquettes, tomato butter sauce, 'nduja mayo, chives - G, E, S, D, Se, Sd, Ce, Mu	8.5

MAINS

Pan-fried sea bass, crushed new potatoes, gin infused caramelised fennel, sauce vierge - F, Sd	17.0
Celeriac steak, harissa purée, panzanella salad (vg) - Sd	15.5
Bavette steak, lamb's lettuce & pickled shallot salad, chimichurri, skin-on fries - Sd	24.0
Chicken schnitzel, wild rocket, fennel, roasted garlic & herb butter, Parmesan - G, E, M, Sd, D	17.5
Korean chicken burger, Asian slaw, gochujang mayo, skin-on fries - G, E, S, D, (Se), (Sd), Ce, (Mu)	16.0
Cider-battered line caught haddock, tartare sauce, mushy peas, triple cooked chips - E, F, D, Sd	17.0
Smash burger, double Herefordshire beef patties, American cheese, onions, pickles, house sauce, skin-on fries G, E, (P), (S), D, (N), (Se), Sd, Ce, Mu	16.0
Plant-based burger, vegan jalapeño mayo, vegan gouda, tomato chutney, lettuce, onion, skin-on fries (vg) G, (E), (P), (S), (Sd), Mu, (L)	16.0

SIDES

Triple cooked chips (vg)	6.0
Skin-on fries (vg)	5.5
Heritage tomatoes, red onion & oregano (vg) Sd	6.5
Rocket, Parmesan & truffle oil (v) D	5.5

DESSERTS

Triple chocolate brownie, vanilla ice cream (v) - G, E, (P), S, D, (N), (S), (Sd)	6.5
Sticky toffee pudding, vanilla ice cream (v) - (E), (P), (S), D, (N), (Se), (Sd)	6.5
Baked New York cheesecake, berry coulis (v) - (G), (E), (P), S, (D), (N), (S), (Sd)	6.0
Selection of sorbets & ice creams (v/vg) - (D)(E)	2.5 per scoop

PIZZAS

Margherita; buffalo mozzarella, fior di latte, tomato base (v) - G, D, (S), (Mu), (L)	11.5
Pepperoni, fresh chilli, red onion, fior di latte, tomato base - G, (E), S, D, (S)	12.5
Cajun beef, red onion, jalapeño, coriander, fior di latte, tomato base - G, D, (S), (L)	12.5
Anchovy, red onion, capers, fior di latte, tomato base - G, F, (S), D, (Mu), (L)	13.0
Pancetta, rocket, Parmesan, cherry tomato, fior di latte, white base - G, (E), S, D, (Se)	13.0
Italian sausage, friarelli, scamorza, fior di latte, tomato base - G, (E), (S), D, (S), (Mu), (L)	12.5
Artichoke, mushroom, gorgonzola, truffle oil, fior di latte, tomato base (v) - G, (S), D, (Mu), (L)	12.5
Vegana; garlic oil, oregano, olives, courgette, piquillo peppers, spinach, vegan cheese, tomato base (vg) - G, (S), (Mu), (L)	12.0
Crust dips – 'nduja mayo - E aioli (v) - E	1.5 each
Add any topping	2.0 each

Our meats are supplied by HG Walter of Baron's court, a family run butchers since 1972, our veg by Rushton's Greengrocer of New Covent Garden Market, our fish by Marrfish of Bishop's Stortford & our bread by Rinkoff's bakery of Brick Lane.

We cannot guarantee the absence of traces of nuts or other allergens. Please advise a member of staff if you have any particular dietary requirements.

An optional 12.5% will be applied to your bill, all of which goes to our staff