Sample A la Carte Menu

Olives 9
Guindilla & manchego

Maldon oyster 4.50
Elderflower, fennel, apple

Sourdough focaccia 7
Whipped brown butter

Small Plates

Padron peppers, harissa yogurt, sesame 10
Fried chicken, mango & scotch bonnet sauce, buttermilk, salsa verde 12
Watermelon & heritage tomato salad, peach, goats cheese, pinenuts 13
Feta & spinach stuffed flatbread, herb yoghurt, chives 13
Tuna crudo, shiso, datterini tomatoes, strawberries 18
Raw beef, potato crisps, anchovy, marrow 16
Salt baked beetroot, macadamia, raspberries, horseradish 14

Large Plates

Pan fried gnocchi, jerusalem artichoke, girolles, peppercorn sauce 24
Roast cod, cashew nut sauce, n'duja dressing, fennel & orange 27
Piri piri spatchcocked baby chicken, chimichurri 24
Whole plaice, lemon butter 21
Lamb rump, courgetti & basil puree, ricotta, bagna cauda 32

Steak & Chips

Bearnaise / Chimichurri / Anchovy & Burnt Chili butter 3ea
220g Bavette 25
300g Rump 33
500g Ribeye 70
1kg Cote de Boeuf 110

Sides

Beef fat fries 6
Green beans, miso butter 7
Bone marrow, herbs breadcrumbs 6
Spring leaves, radish, apple balsamic, pecorino 7
Crushed new potatoes, chorizo butter 8

Desserts

Don Pedro 10
Chocolate cake, vanilla ice cream 9
Lemon cheesecake, sesame, yuzu ice cream 10
Strawberries, almond ricotta, strawberry sorbet 10
Passion fruit & prosecco mousse, chocolate crumbs & passion fruit sorbet 10

Selection of cheeses, wild fig compote, crackers 7ea
Baron bigod - *soft, pasteurised, cow's milk*
Manchego - *hard, pasteurised, sheep's milk*
Gorgonzola crema - *soft, pasteurised, cow's milk*

Please inform us of any allergies and ask for further details of dishes
13.50% suggested Service Charge will be added to your bill
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