

EVENING MENU



Snacks

Sourdough bread, butter, olive oil (v)
4

Smoked almonds (v)
3

Starters

Roasted asparagus (v)
Mushrooms persillade, smoked aubergine and
miso cream, slow cooked egg, potato milk,
hazelnuts
8

Surf & Turf
Pan-fried scallop, Scottish langoustine,
ox-tail croquette,
garden peas, yam foam
10.5

Pulled chicken ravioli
Tapenade, yoghurt, stuffed cherry peppers,
Creole sauce
8

Heritage tomato medley (v)
Whipped ricotta, mozzarella,
watermelon, pomegranate, chilli jam, basil, olives
7.5

Crispy Octopus
Gochujang chilli, pickled mooli, sepia,
fish roes
8.5

Mains

Chicken and corn
Roasted free-range boneless chicken leg,
sweetcorn, polenta, morel sauce, popcorn
16.5

Slow-cooked lamb shank
Rose harissa glaze, beans, cassoulet,
preserved lemon, beef bacon crumbs
19

Braised beef cheeks
Purple potatoes, leek, blue cheese,
caramelised gimlet onions
17

Roasted red mullet
Spinach,
Chorizo* and mussel paella
18

Cannelloni (v)
Leek and ricotta stuffed pasta, ratatouille,
slow-cooked egg, roast pepper cream, Pecorino, basil
16

Aged Steaks and Burgers

35 day dry-aged Angus Sirloin
Pickled shiitake and a side of your choice
30

35 day dry-aged Angus ribeye
Pickled shiitake and a side of your choice
32

Add beef dripping butter and/or bone marrow peppercorn sauce
3

6oz aged Angus beef burger
Aged Angus beef pattie, smoked Cheddar, pulled brisket,
baby gem, pickled cucumber, house bbq sauce, skinny fries
14.5

Buttermilk-fried free-range chicken burger
buttermilk-fried chicken, fermented cabbage slaw,
spice miso, skinny fries
13.5

Add house BBQ sauce and/or house spicy miso
1

Sides (v)

Crushed potatoes, piperade 4

Skinny Fries 4

Green salad 4
dressed baby gem, Pecorino, black olive, puffed quinoa

Tenderstem broccoli 4.5
spicy sauce vierge, raw almonds