



Our dishes are seasonal small plates inspired by culinary traditions from the UK and across Europe. Not sure where to start? Just ask, our team would love to share their favourites!

Nibbles

House Marinated Olives, lemon, garlic & rosemary (ve)(gf)	3.75
House Baked Bread, whipped butter (v, ve)	3.95
Autumn Crostini, butternut squash, tapenade, balsamic (ve)	4.50

Vegetarian / Vegan

Pommes Anna Chips, parmesan, truffle, aioli (v)(gf)	6.00
Roast Butternut Agnolotti, brown butter sauce, sage (v)	6.00
Seared Oyster Mushroom, roast cauliflower, sage, gastrique (ve)(gf)	6.25
Heritage Carrots, hot maple, preserved lemon, butterbean purée (ve)(gf)	6.00
Roast Beetroot, whipped tofu, tarragon, freshly grated horseradish (ve)(gf)	6.00
Chive Gnocchi, smoked cream soubise sauce, herb oil (ve)	6.00

Seafood

Half-shell Scallops, poached in 'nduja butter (gf)	(individual)	5.15
Salmon Tartare, dill, capers, shallot, trout caviar, filo tartlet (df)		10.00
Prosciutto-wrapped Cod, sweetcorn velouté		12.00

Meat

Confit Duck Croquette, honey & orange aioli (gf)	(individual)	3.25
Pan-seared Pigeon Breast, confit shallot, plum, red wine jus (gf)		8.00
Flat Iron Steak, Café de Paris butter (gf)		10.00
Roast Pork Belly, burnt apple purée (gf)(df)		10.00
Slow Cooked Lamb Shoulder, carrot purée, mint salsa verde (gf)		12.00

Desserts

Warm Hazelnut Chocolate Torte, gianduja ice cream (v)(n)	7.00
Autumn Mess, lemon curd, date caramel, poached pears, meringue (v)(gf)	6.50
Coconut, Lemon & Ginger Panna Cotta, chilli & chocolate soil (ve)	6.00
House Ice cream & sorbet selection / 2 scoops (v, ve)(gf)	6.00
Affogato / fresh espresso & house made ice cream of your choice (v, ve)(gf)	6.00

(v) vegetarian / (ve) vegan / (gf) gluten free / (df) dairy free / (n) contains nuts

Please inform your server of any allergies or intolerances before ordering. While all our dishes are made fresh in-house, trace ingredients may be present due to our suppliers.