

All of our seasonal small plates are made fresh in-house, 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!

(Sample Menu)

17:00 - 21:30



Nibbles

House Marinated Olives, lemon, garlic & rosemary (ve)	4.25
House Baked Bread, whipped butter (v, ve)(g)	4.50
Mushroom Parfait, focaccia crostini, clementine (v)(g)	4.75

Vegetarian / Vegan

Pommes Anna Chips, parmesan, truffle, aioli (v)(d)	8.00
Roast Butternut Agnolotti, brown butter sauce, sage (v)(d)	7.50
Seared King Oyster Mushroom, roast cauliflower, sage, gastrique (ve)	7.75
Heritage Carrots, hot maple, preserved lemon, butterbean purée (ve)	6.95
Roast Beetroot, whipped tofu, tarragon, freshly grated horseradish (ve)	6.95
Chive Gnocchi, smoked cream soubise sauce, herb oil (ve)(g)	7.25

Seafood

Half-shell Scallops, poached in 'nduja butter (d)	(individual) 5.45
Salmon Tartare, dill, capers, shallot, trout caviar, filo tartlet (g)	10.00
Poached Cod, vanilla & tarragon nage	12.00

Meat

Pan-seared Pigeon Breast, confit savoy, red wine jus (d)	9.95
Roast Pork Belly, burnt apple purée, spiced red cabbage (d)	11.00
Flat Iron Steak, Café de Paris butter (d)	12.00
Slow Cooked Lamb Shoulder, carrot purée, mint salsa verde (d)	13.50
Savoy-wrapped Short Rib, celeriac, horseradish	15.25

(v) vegetarian / (ve) vegan | contains: (g) gluten / (d) dairy / (n) 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.