



Lunch.

NIBBLES

Lemon & rosemary marinated olives (ve)	4.00
House-baked focaccia, whipped butter (v,ve)	4.50
Half-shell scallop poached in 'Nduja butter	5.50
Grilled artichokes with lemon & dill (ve)	6.00

SMALL PLATES

Pommes noisettes, chive seasoning, green herb aioli (v)	6.50
Pommes Anna, cheddar & parmesan sauce, chive (v)	7.00
Tempura tenderstem broccoli, smoked almond romesco, lemon & caper salt (ve)	8.00
Cured trout tartare, cucumber & ginger gazpacho, charcoal tuile, trout roe	11.00

LARGE PLATES

Linguine puttanesca (ve)	12.00
Chicken & artichoke piccata, kale, parmesan	12.00
Roasted aubergine & pepper tart, tomato jam, salsa verde (ve)	14.50
Beetroot & goat's cheese salad, blood orange balsamic, walnut (v)	11.00
Steak frites, chimichurri, kale	17.00
Lamb Rump, braised puy lentil puttanesca, chimichurri	22.00

(v) vegetarian / (ve) vegan

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. Despite all care taken to remove them, game may contain shrapnel, and fish may contain bones. A discretionary 10% service charge will be added to your bill..
