



SNACKS

Rock oyster, cider, pickled shallot, caper, granny smith	£4
Gordal olives, orange, oregano	£7.5
Bread & butter	£7
Crispy fried panisse, roast garlic mayo, parmesan	£8

STARTERS

Burrata, fancy tomatoes, basil granola, pesto	£10
Kingsbury wagyu steak tartar, confit egg yolk, beef dripping toast	£15
Twice baked Comte cheese souffle, creamed leeks, watercress	£10
Scallop crudo, citrus, mint, Aleppo pepper	£12
Tempura courgette flower, whipped goat's cheese, hazelnut, honey	£11

MAINS

Dry aged Ribeye, triple cooked chips, roast tomato, peppercorn sauce	£35
Pan fried seabass, nduja, capers, parsley	£26
Roast cod, minted peas, broad beans, smoked bacon, basil oil	£27
Pan roast chicken, Jersey royals, asparagus, a la crème sauce	£27
Spring lamb loin, boulangère potato, spinach, roast bone sauce	£30

SIDES £5.5

Triple cooked chips / battered onion rings / champ / local broccoli, chilli & pine nuts / duck fat roast carrots

PUDDING

Passionfruit tart, Italian meringue, coconut ice cream	£9
Blackberry souffle, amaretto ice-cream, amaretti biscuit	£10
Chocolate pot au crème, coffee ganache, hazelnut praline	£9
Cheese, crackers, chutney	£12

(Add a glass of Palazzina Moscato D'Asti (£8))

Please inform staff of any dietary requirements or allergies as we cannot guarantee that any dish is free from allergens. Please note that a discretionary service charge of 10% will be added to your bill. All pricing is inclusive of VAT at 20%