

SAMPLE LUNCH (12pm - 2.30pm)

Snacks

	£
Freshly baked pitta, oregano and sea salt	3.50
Oxtail croquettes	2.50
Crispy Mylor prawns	8.50

Salads

Chargrilled Delica pumpkin, chicory, Fourme d 'Ambert and hazelnuts	8.50
Burrata, Datterini tomatoes and fresh almonds	11.00

Raw and Cured

Carlingford oysters, shallots, ginger vinaigrette	3.00
Salted beef cheek, wasabi and pickled radish	9.50
Sea bass carpaccio, salsa verde and pickled kohlrabi	10.00

Fish

Grilled whole sea bass, Datterini tomatoes, clams and herbs	19.50
Chargrilled sea bream, lemon confit and miso	22.00

Meat

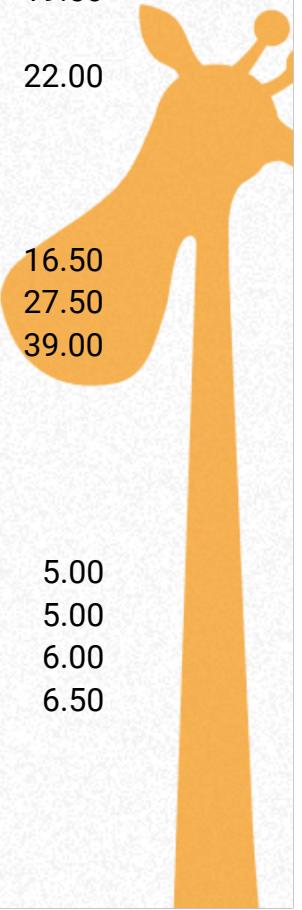
Roast quail, lardo, foie gras, green beans and endive salad	16.50
Grilled veal chop, aubergine, olives and tomato confit	27.50
Aberdeen Angus beef fillet in herb salt crust and bone marrow	39.00

Vegetables

Kale, lemon and garlic	5.00
Crispy potato galette	5.00
Chargrilled sweetcorn salsa	6.00
Chargrilled cauliflower, tomato and yoghurt	6.50

Cheeses (£3.50 each / £12 for 4)

Sainte Maure de Touraine

A stylized orange silhouette of a giraffe's head and neck, facing right, is positioned on the right side of the page.

Comté, 36 month aged
Coulommiers
Bleu de Basques

Desserts

Caramelised lemon tart, fromage frais sorbet	8.00
Tarte Tatin, crème fraîche ice cream (for two)	14.00

SAMPLE SET LUNCH (12pm - 2.30pm)

- Flamed mackerel, dill, cucumber and capers
Roast plaice, langoustine butter and baby artichokes
Roast duck, chicory, pears and walnuts
Chargrilled lamb, crisp belly and couscous salad
Pumpkin, fregola risotto, girolles and pecorino
Orecchiette, cavolo nero pesto and egg yolk
Strawberry Pavlova

2 plates £19
3 plates £25



SAMPLE DINNER (5.30pm - 10pm Mon to Wed / 10.30pm Thurs to Sat)

Snacks	£
Freshly baked pitta, oregano and sea salt (Please allow 5 minutes)	3.50
Oxtail croquettes	2.50
Barbajuans	5.00
Crispy Mylor prawns	8.50

Salads

Chargrilled Delica pumpkin, chicory, Fourme d 'Ambert and hazelnuts	8.50
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Burrata, Datterini tomatoes and fresh almonds	11.00
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Hot starters

Ossobuco tortellini and hazelnut gremolata	10.50
Rabbit confit lasagna, tomato compote	11.00
Langoustine ravioli and fennel	16.00
Caramelised scallops, pumpkin risotto and ginger	17.00

Raw and cured

Carlingford oysters, shallots, ginger vinaigrette	3.00
Flamed mackerel, dill, cucumber and capers	8.50
Salted beef cheek, wasabi and pickled radish	9.50
Sea bass carpaccio, salsa verde and pickled kohlrabi	10.00

Fish

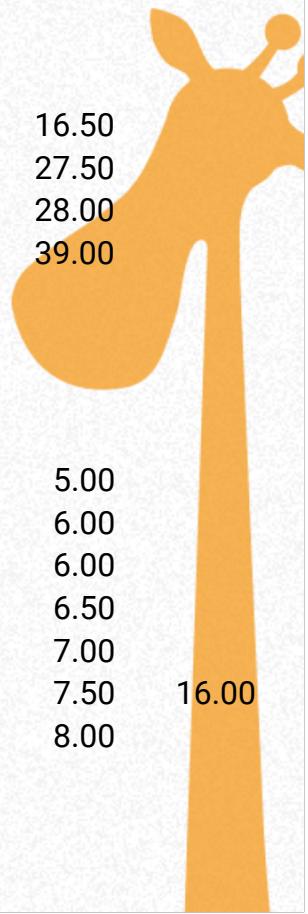
Grilled whole sea bass, Datterini tomatoes, clams and herbs	19.50
Chargrilled whole sea bream, lemon confit and miso	22.00
Roast brill, baby artichokes and ceps	27.50

Meat

Roast quail, lardo, foie gras, green beans and endive salad	16.50
Grilled veal chop, aubergine, olives and tomato confit	27.50
Lamb en croute, Jerusalem artichoke purée	28.00
Aberdeen Angus beef fillet in salt crust, ceps and bone marrow	39.00

Vegetables

Kale, lemon and garlic	5.00
Crispy potato galette	6.00
Chargrilled sweetcorn salsa	6.00
Chargrilled cauliflower, tomato and yoghurt	6.50
Roscoff onion, ceps and garlic	7.00
Beetroot Tart Tatin, feta and fresh walnuts	7.50
Orecchiette, girolles, tarragon and egg yolk	8.00



Desserts

Caramelised lemon tart, fromage frais sorbet	8.00
Pain Perdu, vanilla ice cream	8.00
Strawberry Pavlova	8.00
Tarte Tatin, crème fraîche ice cream (for two)	14.00

Cheeses (£12 for 4)

Sainte Maure de Touraine	3.50
Comté, 36 month aged	3.50
Coulommiers	3.50
Bleu de Basques	3.50

