

# MENU

Monday - Sunday Open 24 hours

£

## SNACKS

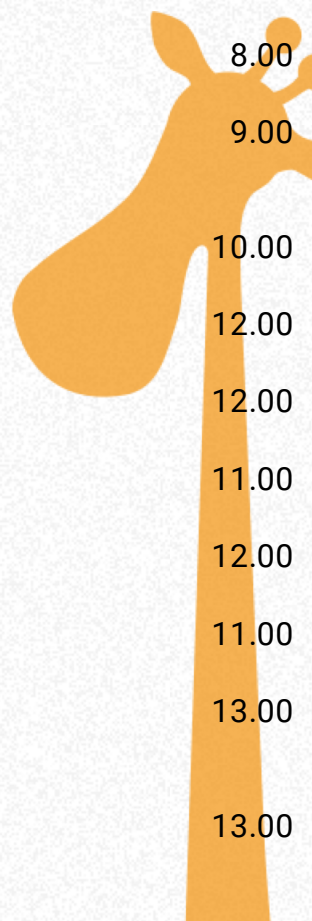
BBQ-SPICED CRISPY PIG EARS	6.00
CRISPY POLENTA Parmesan & truffle	3.00 / each
NOCELLARA DEL BELICE & KALAMATA OLIVES (v)	5.00
BACON WRAPPED DATES linguiça, Manchego, mustard	3.50 / each

## FRESHLY BAKED BREADS

HOUSE BREAD, SPICED BUTTER & SEA SALT (v)	6.00
ROSEMARY & GARLIC BREAD (v)	6.00
LAMB KEEMA, HARA BHARA SAUCE	7.00
'NDUJA & GRUYÈRE BREAD	6.00
CHARRED AUBERGINE, SUMAC YOGHURT, FLATBREAD (v)	6.00
MAPLE GLAZED CORNBREAD, HARISSA YOGHURT (v)	7.00

## SMALL PLATES

PUY LENTILS (v) spinach, sweet onion, organic yoghurt, miso & nasturtiums	10.00
ROASTED BABY BEETROOT (v) fig, orange, crème fraîche & malted oats	8.00
HERITAGE TOMATO AND STRAWBERRY SALAD tarragon & peppercorn dressing	8.00
TENDERSTEM BROCCOLI Caesar dressing, poached hen's egg, bread crumbs, Parmesan & hazelnuts	9.00
SMOKED EEL crème fraîche, horseradish & samphire	10.00
YELLOWFIN TUNA beets, cucumber, wasabi, tarragon & smoked rapeseed oil	12.00
SPICY OX CHEEK DOUGHNUT apricot jam, smoked paprika sugar	12.00
CHARRED MACKEREL apple, cucumber, curried scraps, lime yoghurt	11.00
'NDUJA SEARED OCTOPUS whipped yellow lentils, fennel, green sauce	12.00
GOAT KOFTE cumin yoghurt, pomegranate molasses, spiced crisp bread	11.00
ANGUS BEEF TARTARE pickled onion, mustard, Marmite egg yolk & dripping croutes	13.00
FOIE GRAS CRÈME BRÛLÉE pork crackling & marmalade brioche	13.00





PORK & APPLE CORN DOG	12.00
chipotle mayonnaise	
CELERIAC CARBONARA	13.00
pancetta cream, truffle rapeseed oil, confit duck yolk	

## FOR THE TABLE

PEA & MINT RAVIOLI (v)	19.00
fresh peas & leaves, brown butter crumble	
WHOLE SEA BASS (for 2)	36.00
potato & samphire ragout, oyster emulsion & pickled seaweed	
WHOLE ROASTED CHICKEN (for 2-3)	35.00
Ratte potatoes, wild mushrooms, truffles	
38 DAY AGED 500G ANGUS BONE-IN RIB-EYE (for 2)	40.00
charred Little Gem, summer greens, grape husk mustard & caper butter sauce	
MISO GLAZED RABBIT	19.00
roasted cauliflower, suet biscuit & crispy cabbage	
DUCK & WAFFLE	17.00
crispy leg confit, fried duck egg, mustard maple syrup	

## SIDES

ROAST SWEET POTATO (v)	6.00
fermented black chilli, mint & caper crème fraîche	
SPRING VEGETABLE SALAD	small 8.00 / large 14.00
smoked mozzarella, buckwheat, ranch dressing	

## OUR FARMS & PRODUCERS

### BEEF

reared in Ireland, from O'Shea's  
Butchers in London

### CHEESE

Androuet in Spitalfields  
Market London

### FRUITS & VEGETABLES

harvested from the following:

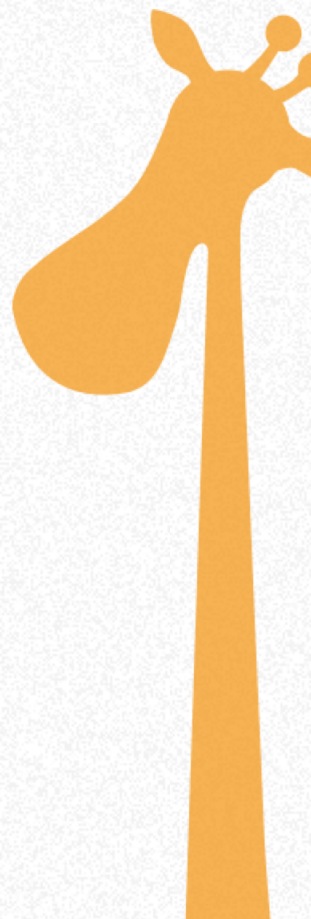
Morghew, Kent  
Tip Tree, Essex  
Ringden, East Surrey  
Wye Valley, Herefordshire  
Westland, Eversham  
Nutbourne, Sussex  
Remfresh, Suffolk  
Gees, Cambridgeshire  
Tythe Barn, Eversham

### FREE RANGE DUCK AND CHICKEN EGGS

Arlington White & Cotswold Legbar from Cackleberry Farm in The Cotswolds

"Waddling Free" duck eggs from Blackacre Farm in Somerset

FISH  
sustainably sourced from British & European waters



## DUCK

a crossbreed of Mallard and Pekin, from farms across Suffolk and Norfolk

## GOAT

Cabrito Goat Meat in the Peak District & the Blackdown Hills

## BLACK PUDDING

The Fruit Pig Company in Wisbech

## HONEY

Bermondsey Street Bees in London

## CHARCUTERIE

Cannon & Cannon in Borough Market, London

## PULSES & GRAINS

British grown from Hodmedod's, Suffolk

## SMOKED FISH

Forman's Smokehouse, London

# BREAKFAST MENU

	£
SEASONAL FRUIT SALAD (v)	7.00
cinnamon & vanilla syrup	
PORRIDGE (v)	7.00
maple pecans, toasted seeds & banana	
GREEK YOGHURT (v)	
	berry compote 6.00
	homemade granola 7.00
	honeycomb & bee pollen 8.00
	7.00
SELECTION OF FRESHLY BAKED PASTRIES (v)	
croissant, pain au chocolat, pain aux raisins	
TOASTED FARMHOUSE LOAF (v)	4.00
choice of:	
housemade chocolate spread,	
strawberry jam, orange marmalade	

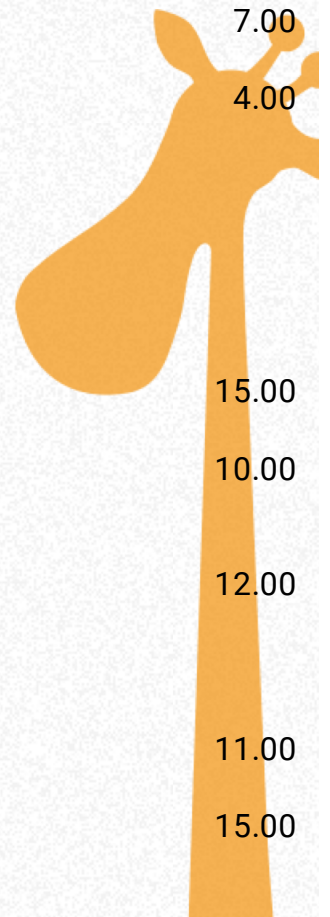
## WAFFLES

### SWEET

FULL ELVIS (v)	15.00
pbj, banana brûlée, chantilly cream, all the trimmings	
CARAMELISED BANANA (v)	10.00
housemade hazelnut chocolate spread,	
vanilla ice cream, peanut crunch	
TOFFEE APPLE (v)	12.00
maple sauce, Granny Smith apple, hazelnuts,	
praline ice cream	

### SAVORY

OX CHEEK BENEDICT	11.00
braised ox cheek, hen's egg & Sriracha	
DUCK & WAFFLE	15.00
crispy leg confit, fried duck egg,	
mustard maple syrup	





SMOKED SALMON ROYALE	13.00
hen's egg, waffle, horseradish & chive	

## CLASSICS

HOUSE BREAKFAST	16.00
Lincolnshire sausage, two eggs - any style, dry cured bacon, roast tomato, mushroom, hash brown, Cheddar & buttermilk scone	
INDIAN SPICED CHICKPEAS (v)	9.00
poached hen's eggs, coriander & cumin bread	
TWO EGGS ~ ANY STYLE (v)	7.00
farmhouse loaf & hand churned butter	
COLOMBIAN EGGS (v)	11.00
scrambled eggs, tomato & spring onions, farmhouse loaf & avocado	
add grilled chorizo or smoked salmon	
DUCK EGG EN COCOTTE (v)	13.00
wild mushrooms, Gruyère, truffle, soldiers	
BEANS ON TOAST (v)	9.00
Parmesan, Cheddar & buttermilk scone, spicy bbq baked beans	

## SIDES

LINCOLNSHIRE SAUSAGE	3.00
BACON	4.00
FIELD MUSHROOM (v)	3.00
BLACK PUDDING	3.00
ROAST TOMATO (v)	3.00
HASH BROWNS (v)	3.00
SPICY BBQ BAKED BEANS	3.00

## BREAKFAST BEVERAGES

### LIBATIONS

BLOODY MARY	14.00
tomato, usual spices, choice of spirit	
MIMOSA	15.00
freshly squeezed orange juice, Champagne	
KIR ROYALE	15.00
crème de cassis, black currant reduction, Champagne	

## BUBBLES

	125ml/750ml
Bruno Paillard Brut Extra, Première Cuvée, Reims	12.50 / 6.90
Bruno Paillard Brut, Blanc de Blancs, Grand Cru, Reims	22.50 / 125.00
Bruno Paillard Extra Brut, Rosé, Première Cuvée, Reims	18.00 / 108.00

## JUICE

FRESHLY SQUEEZED ORANGE / PINK GRAPEFRUIT	5.50
GRAPEFRUIT	3.00
APPLE	3.00
ORANGE	3.00
TOMATO	3.00
CRANBERRY	

## JING TEA

ENGLISH BREAKFAST	4.50
EARL GREY	4.50
CHAMOMILE	4.50
FRESH MINT	4.50
GREEN TEA	4.50
HOT CHOCOLATE	3.50

## COFFEE

ESPRESSO	3.50 / 5.00
MACCHIATO	3.50 / 5.00
CAFFÉ LATTE	4.00
CAPPUCCINO	4.00
MOCHA	4.00
AMERICANO	4.00
FLAT WHITE	4.50
CORTADO	3.50 / 5.00

## BRUNCH

### SNACKS

BBQ-SPICED CRISPY PIG EARS	6.00
NOCELLARA DEL BELICE & KALAMATA OLIVES (v)	5.00
HOUSE BREAD (v)	6.00
spiced butter & sea salt	
BACON WRAPPED DATES	3.50 / each
CRISPY POLENTA	3.00 / each
Parmesan & truffle	

### LIBATIONS

MIMOSA	15.00
freshly squeezed orange juice, Champagne	
BLOODY MARY	14.00
tomato, usual spices, citrus, your choice of spirit	
OLIVE	14.00
The Americano and olives are a match made in heaven. Long, rich and packed full of flavour. Black olive Campari, olive leaf, Martini Rosso, olive branch 'dry' bitters, soda	





## CHAMPAGNE

served by 125ml Glass / 750ml Bottle

NV BRUNO PAILLARD EXTRA BRUT, PREMIÈRE CUVÉE, 12.50 / 69.00

REIMS

NV BRUNO PAILLARD BRUT, BLANC DE BLANCS, 22.50 / 125.00

GRAND CRU, REIMS

NV BRUNO PAILLARD EXTRA BRUT, ROSÉ, PREMIÈRE CUVÉE, REIMS 18.00 / 108.00

## EGGS

DUCK EGG EN COCOTTE (v) 13.00

wild mushrooms, Gruyère, truffle, soldiers

COLOMBIAN EGGS (v) 11.00

scrambled eggs, tomato & spring onions,

farmhouse loaf & avocado

add grilled chorizo or smoked salmon 4.50 each

OX CHEEK BENEDICT 11.00

hen's eggs, waffle, hollandaise, Sriracha

INDIAN SPICED CHICKPEAS (v) 9.00

poached hen's eggs, coriander & cumin bread

TWO EGGS ~ ANY STYLE (v) 7.00

farmhouse loaf & hand churned butter

SMOKED SALMON ROYALE 13.00

hen's egg, waffle, horseradish & chive

## FAVOURITES

DUCK & WAFFLE 17.00

crispy leg confit, fried duck egg, mustard maple syrup

HOUSE BREAKFAST 16.00

lincolnshire sausage, two eggs, any style,

dry cured bacon, roast tomato, mushroom,

hash brown, Cheddar & buttermilk scone

DUCK CONGEE 15.00

confit duck, egg, spring onion, ginger hazelnuts, hot sauce

## BELGIAN WAFFLES

'FULL ELVIS' (v) 15.00

pbj, banana brûlée, chantilly cream, all the trimmings

CARAMELISED BANANA (v) 10.00

housemade hazelnut chocolate spread,

vanilla ice cream, peanut crunch

TOFFEE APPLE (v) 12.00

maple sauce, Granny Smith apple, hazelnuts, praline ice

cream

## SAVOURY

PUY LENTILS (v) 10.00

spinach, sweet onion, organic yoghurt, miso & nasturtiums



SMOKED SCOTTISH SALMON	11.00
pickled cucumber, cream cheese, flat bread	
GOAT KOFTE	11.00
cumin yoghurt, pomegranate molasses, spiced crisp bread	
SPICY OX CHEEK DOUGHNUT	12.00
apricot jam, smoked paprika sugar	
FOIE GRAS CRÈME BRÛLÉE	13.00
pork crackling & marmalade brioche	
ROASTED BABY BEETROOT (v)	8.00
fig, orange, crème fraîche & malted oats	
SPRING VEGETABLE SALAD	small 8.00 / large 14.00
smoked mozzarella, buckwheat, ranch dressing	

## SWEET

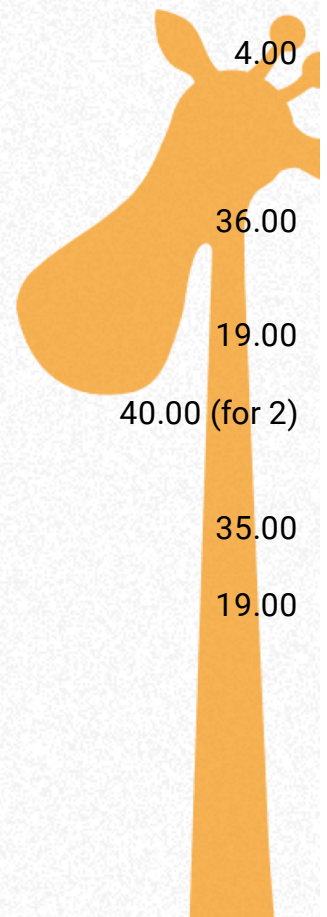
CHOCOLATE FONDANT (v)	10.00
peanut butter ganache, vanilla ice cream, praline crunch	
TORREJAS (v)	16.00 (serves two)
maple caramel apples, cinnamon ice cream	
GREEK YOGHURT (v)	berry compote 6.00
	homemade granola
	7.00
	honeycomb & bee
	pollen 8.00
	7.00
SEASONAL FRUIT SALAD (v)	
cinnamon & vanilla syrup	
SELECTION OF FRESHLY BAKED PASTRIES (v)	7.00
croissant, pain au chocolat, pain au raisin	
HOMEMADE BISCUITS (v)	4.00
based on the classics	

## FOR THE TABLE

WHOLE SEA BASS	36.00
potato & samphire ragout, oyster emulsion & pickled seaweed	
PEA & MINT RAVIOLI (v)	19.00
fresh peas & leaves, brown butter crumble	
DAY AGED 500G ANGUS BONE-IN RIB-EYE	40.00 (for 2)
charred Little Gem, summer greens, grape husk mustard & caper butter sauce	
WHOLE ROASTED CHICKEN	35.00
Ratte potatoes, wild mushrooms, truffle	
MISO GLAZED RABBIT	19.00
roasted cauliflower, suet biscuit & crispy cabbage	

## DESSERT

All wine are served by 100ml





SALTED CARAMEL CHOUX BUN	10.0
smoked hazelnut cream	
2010 Fattoria dei Barbi, Vin Santo del Chianti Classico, Tuscany, Italy 12.5	
TORREJAS	16.00
maple caramel apples, cinnamon ice cream	(serves two)
2009 Royal Tokaji, Aszu Blue Label, 5 Puttonyos, Tokaji, Hungary 15	
BAKED ALASKA	9.00
honey ice cream, thyme & lemon jam, buckwheat cream	
2015 Vietti, Cascinetta, Moscato d'Asti, Piedmont, Italy 10	
CHOCOLATE FONDANT 10	10.00
peanut butter ganache, vanilla ice cream, praline crunch	
2014 Lafage, Maury, Grenat, Roussillon, France 10	
APRICOT & ROSEMARY CAKE	9.00
almond biscuit & spiced apricot sorbet	
Quinta do Vallado 10 Year Old Tawny Port, Douro, Portugal	
SELECTION OF ICE CREAM AND SORBET	8.00
3 scoops of your choice	
ask your server for today's selection	
HOMEMADE BISCUITS	4.00
BRITISH & EUROPEAN CHEESE PLATE	12.00
housemade oat biscuits, fig & almond wheel, seasonal fruit	
2002 Warre's, Quinta da Cavadinha, Vintage Port, Douro, Portugal 14.5	

## COFFEE

### CAFFÉ MUSETTI

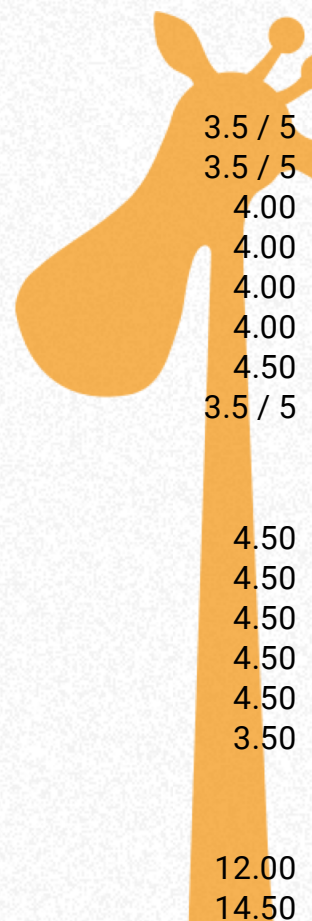
ESPRESSO	3.5 / 5
MACCHIATO	3.5 / 5
CAFFÉ LATTE	4.00
CAPPUCCINO	4.00
MOCHA	4.00
AMERICANO	4.00
FLAT WHITE	4.50
CORTADO	3.5 / 5

## JING TEA

ENGLISH BREAKFAST	4.50
EARL GREY	4.50
CHAMOMILE	4.50
FRESH MINT	4.50
GREEN TEA	4.50
HOT CHOCOLATE	3.50

## EAU-DE-VIE & APERITIF

ADNAMS SPIRIT OF BROADSIDE, U.K.	12.00
FRAMBOISE SAUVAGE, FRANCE	14.50





KAMM & SONS, U.K.	9.50
KIRSCH, U.S.	14.50
MARTINI ROSSO, ITALY	9.50
MARTINI BIANCO, ITALY	9.50
MARTINI GRAN LUSSO, ITALY	9.50
MARTINI DRY, ITALY	9.50
NOILLY PRAT AMBRE, FRANCE	10.00
PHILLIP'S PINK CLOVE, U.K.	9.50

## AFTER DINNER

AVERNA (AMARO), ITALY	9.50
BAILEYS, IRELAND	9.50
BÉNÉDICTINE, FRANCE	10.00
CHAMBORD, FRANCE	9.50
CHARTREUSE GREEN, FRANCE	12.50
CHARTREUSE YELLOW, FRANCE	11.50
QUINTA DO VALLADO 10YO, PORTUGAL	14.00
DRAMBUIE, SCOTLAND	11.00
FERNET BRANCA, ITALY	10.00
GALLIANO L'AUTENTICO, ITALY	11.00
GALLIANO RISTRETTO, ITALY	10.00
LUXARDO LIMONCELLO, ITALY	9.50
MANDARINE NAPOLÉON XO, BELGIUM	41.00
DISARONNO AMARETTO, ITALY	9.50

## LATE NIGHT MENU

### CHAMPAGNE COCKTAILS

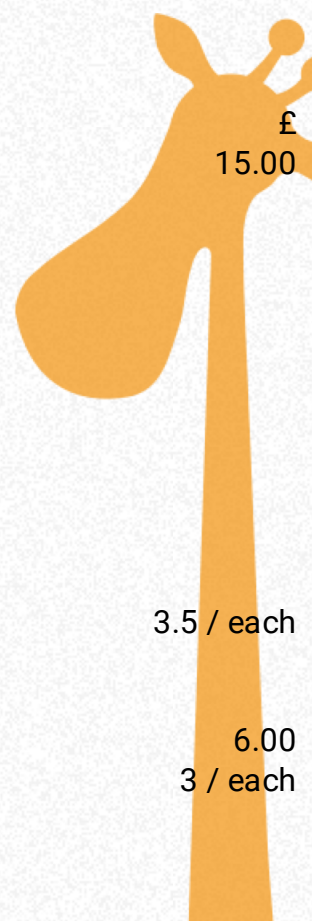
\*Overnight Cocktail selection available from Thursday to Saturday only\*

Champagne Cocktail  
 brandy, bitters, sugar cube, Champagne  
 Kir Royale  
 crème de cassis, black currant reduction, Champagne  
 Champagne Negroni  
 Bombay Sapphire gin, Campari, vermouth, Champagne

£  
15.00

### SNACKS

BACON WRAPPED DATES	3.5 / each
linguiça, Manchego, mustard	
BBQ-SPICED CRISPY PIG EARS	6.00
CRISPY POLENTA	3 / each
Parmesan & truffle	



PORK & APPLE CORN DOG	6.00
chipotle mayonnaise	
ROSEMARY FRIES	4.00
CUMIN SPICED POPPADUM	5.00
split pea dip	
ROSEMARY & GARLIC BREAD (v)	6.00
HOUSE BREAD, SPICED BUTTER & SEA SALT (v)	6.00

## PLATES

### DUCK BURGER

tare-glazed, crispy duck leg, crushed noodles,  
miso mayonnaise, spiced slaw

### FOIE GRAS CRÈME BRÛLÉE

pork crackling & marmalade brioche

### SALT BEEF GRILLED CHEESE

Gruyère, farmhouse loaf, pickles

### SLOW COOKED SPICY LAMB SLOPPY JOE

peanut brittle, crispy shallot, coriander

### SPRING VEGETABLE SALAD

smoked mozzarella, buckwheat, ranch dressing

### SPICY OX CHEEK DOUGHNUT

apricot jam, smoked paprika sugar

### DUCK EGG EN COCOTTE (v)

wild mushrooms, Gruyère, truffle, soldiers

### SMOKED SALMON FLAT BREAD

crème fraîche, pickled cucumber, lemon & dill

### DUCK & WAFFLE

confit duck leg, fried duck egg, mustard maple syrup

### COLOMBIAN EGGS (v)

scrambled eggs, tomato & spring onions, farmhouse loaf &  
avocado

add grilled chorizo or smoked salmon 4.5 each

small 8.00 / large 14.00

## SWEET

### TOFFEE APPLE WAFFLE

maple sauce, Granny Smith apple, hazelnuts, praline ice  
cream

### CHOCOLATE FONDANT

peanut butter ganache, vanilla ice cream, praline crunch

### CARAMELISED BANANA WAFFLE

housemade hazelnut chocolate spread, vanilla ice cream,  
peanut crunch

### Sommelier Favourites

2009 Louis Roederer Brut Cristal, Reims / 385

2006 Dom Pérignon Brut, Reims / 265

