

LUNCH

Monday - Friday, 11.30 am - 5.30 pm

	£
NIBBLES	
olives	4.00
pita & crème fraiche, mixed spices, olive oil	5.00
feta, maple syrup, olive oil	4.00
bresaola	7.00
STARTERS	
charred honey sweet potato, crème fraiche, nanami	7.00
flamed aubergine, miso, crispy rice, greek yogurt	8.00
avocado toast, chili flakes, lemon	12.00
Norfolk asparagus toast, galotyri	11.00
burrata, confit tomatoes, wild garlic oil, sunflower seeds	14.00
SALADS	
baby spinach, coconut beetroot, avocado, broccoli, ricotta, sesame ginger dressing	11.00
cos lettuce, avocado, aged parmesan, challah bread, Caesar dressing	11.00
quinoa, pomegranate, confit tomato, sweet lemon dressing	11.00
kale, feta, olive, cucumber, cherry tomato, pickled onion, Dijon vinaigrette	12.00
add :	
fried egg	2.00
chicken	3.00
flamed miso salmon	5.00
prawn	4.00
haloumi	4.00
hanger steak	5.00
MAINS	
ahi tuna poke, avocado, quinoa, seaweed	15.00
truffle burger, mature cheddar, truffle mayo, fries	17.00
free range grilled cajun chicken, corn, tomatoes fries or salad	18.00
casareccia alla vodka, basil, Parmigiano-Reggiano	16.00
smoked salmon, feta, avocado, hard-boiled egg, rye bread	16.00
sea bass, artichoke puree, black garlic, coriander	22.00
veal schnitzel, grissini crust, house salad	24.00
New York strip , sauce au poivre	24.00
SIDES	

truffled mac & cheese	11.00
frites	4.00
house salad	5.00
broccoli	5.00

DINNER

Monday - Saturday, 6 - 11.15 pm

£

NIBBLES

olives	4.00
pita & crème fraiche, mixed spices, olive oil	5.00
feta, maple syrup, olive oil	4.00
bresaola	7.00

SMALL PLATES TO SHARE

padrón peppers, brown butter, soy	6.00
charred honey sweet potato, crème fraiche, nanami	7.00
citrus quinoa, pomegranate, cherry tomatoes	7.00
flamed aubergine, miso, greek yogurt, crispy rice	8.00
kale, feta, olive, cucumber, cherry tomato, pickled onion, Dijon vinaigrette	8.00
torched cauliflower, sea salt, olive oil	9.00
yellowfin tuna sashimi, carrot & ginger dressing	10.00
popcorn shrimp, spicy mayo, burnt lime	12.00
ahi tuna poke, avocado, quinoa, seaweed	13.00
Norfolk asparagus toast, galotyri	11.00
burrata, confit tomatoes, wild garlic oil, sunflower seeds	14.00

MAINS

casareccia alla vodka, basil, Parmigiano-Reggiano	16.00
free range grilled cajun chicken, corn, tomatoes	16.00
New York strip , sauce au poivre	24.00
truffle burger, mature cheddar, truffle mayo	15.00
sea bass, artichoke puree, black garlic, coriander	22.00
veal schnitzel, grissini crust, house salad	24.00

SIDES

truffled mac & cheese	11.00
frites	4.00
house salad	5.00
broccoli	5.00

BRUNCH

Saturday & Sunday, 10 - 4.30 pm

SWEETS

	£
matcha chia seed, granola, fresh berries	7.00
crushed milk chocolate cookies, Frosties soft serve	8.00
açaí bowl	10.00
ricotta pancakes, dulce de leche, banana	10.00
French toast, raspberries, clotted cream, pistachio	10.00

EGGS

eggs white omelette, field mushrooms, tomatoes	9.00
poached eggs & avocado toast	13.00
2 eggs any style fried, scrambled & poached	7.00
eggs benedict	10.00
eggs norwegian	11.00
meruez shakshuka, baked egg, feta, za'atar, pita	14.00

SALADS

quinoa, pomegranate, cherry tomatoes, lemon dressing	11.00
kale, feta, olive, cucumber, cherry tomato, pickled onion, Dijon vinaigrette	12.00
add :	
fried egg	2.00
chicken	3.00
flamed miso salmon	4.00
tiger prawn	4.00
haloumi	4.00
hanger steak	5.00

PLATES

ahi tuna poke, avocado, quinoa, seaweed	15.00
smoked salmon, feta, avocado, hard-boiled egg, rye bread	16.00
free range grilled cajun chicken, corn, tomatoes fries or salad	18.00
New-York strip, sauce au poivre	24.00

SANDWICHES

chicken sliders, pickled beets, sriracha mayo	9.00
scrambled eggs, Monterrey Jack, jalapeño mayo, brioche bun	10.00
truffle burger, mature cheddar, truffle mayo, fries	17.00

SIDES

truffled mac & cheese	11.00
frites	4.00
house salad	5.00
broccoli	5.00

DESSERT

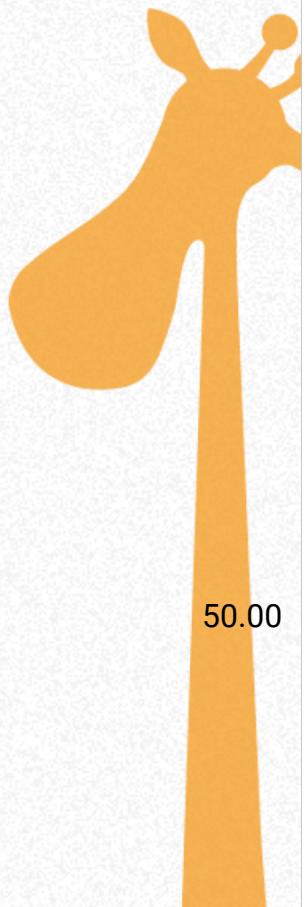
churros, delce de leche	7.00
Horlicks profiterole, hazelnut praliné, Gianduja	8.00
crushed milk chocolate cookies, Frosties soft serve	8.00
matcha & passionfruit cheesecake	9.00
French toast, raspberries, clotted cream, pistachio	10.00

PRIVATE PARTY

Menu 1

citrus quinoa
pomegranate
confit tomatoes
flamed aubergine
miso
crispy rice
torched cauliflower
sea salt
olive oil
seabass
artichoke puree
black garlic
coriander
free range grilled cajun chicken
macaroni & cheese
chocolate cookies

£
40.00



Menu 2

kale
feta
olive
cucumber
cherry tomato
pickled onion

50.00

Dijon vinaigrette
torched cauliflower
sea salt
olive oil
flamed aubergine
miso
crispy rice
ahi tuna poke
avocado
quinoa
red onion
seaweed
seabass
artichoke puree
black garlic
coriander
free range grilled cajun chicken
New York strip
sauce au poivre
macaroni & cheese
chocolate cookies
churros
dulce de leche
popping sugar

