

ALL DAY MENU



Marcona almonds and nocellera del belice olives	3.5
Smashed cucumbers, sichuan chilli oil, sesame	3.5
Stilton and peanut wontons, sticky soy	4.5

Bread, Cheese, Meat

Potato bread, house-made caramelised onion butter	3.5
Jalapeno cornbread, chipotle butter, coriander, lime	4-
House sesame labneh, flatbread, charred green chilli, zhoug	7-
Burrata, green pea shrub, broad beans, mint	8.5
A plate of house cured, berber spiced coppa	7.5

Salads, Grains

Chicory, niitaka pear, aged gouda, thai basil pesto, almonds	9-
Adzuki beans, miso aubergine, red cabbage and ginger kraut, sprouted chickpeas, edamame tofu puree	10.5
Quinoa and buckwheat grain bowl, charred sweet potato, stem broccoli, miso tahini	9.5
Seasoned brown rice, smoked sesame salmon, avocado, miso mayonnaise, mung beans, pickled ginger, radish, furikake	10-

Small Plates

Green beans, herby puy lentils, avocado, pomegranate, pecans	7.5
Charred turmeric cabbage, ginger, chilli, pickled lime and coconut yoghurt, coriander cress	7-
Spiced cauliflower, harissa, pomegranate yoghurt, nigella	7-
Crispy chilli-salt tofu, ong choi, fermented black beans, sesame	8-
Seabream ceviche verde, coriander, lime, cucumber	8.5
Pan-steamed sea bass and cod dumplings, xo sauce, peanuts	8-
Chapel and swan smoked salmon, horseradish, rye crumbs, dill	7.5
Jamon and smoked san simon croquettes, saffron mayonnaise	6.5
Roasted chicken salad, daikon, squash, coconut, peanut, turmeric, thai basil	8-
Broken lamb meatballs, chermoula, fried aubergine, tahini, pickled red onion	7.5

Large Plates

Spinach and manouri bourek, fried chickpea sprouts, mint, lemon	15-
Grilled sea bass, red coconut curry, daikon, carrot, peanuts	17.5
Cod, samphire, new potatoes, peas, lemon butter, mint	19-
Chicken larb, brown rice, xo sauce, pickled carrot, cucumber, togarashi	14-
Dingley dell pork schnitzel, fried duck egg, manchego, sage	16.5

Pizza

Mozzarella, tomato, basil	9-
Pickled courgette, swiss chard, goat's curd, mozzarella, pea salsa	9.5
Grilled broccoli, burnt shallots, provoleta, chimmi churri	10-
Anchovy, tomato, oregano, red chilli, black olives, parsley, mozzarella	11-
Guanciale, parmesan cream, egg, mozzarella, aleppo chilli	12-
Nduja, tomato, pico de gallo, scamorza, coriander	11-

Sides

Leaf salad	3.5
Buttered beans	3.5
Fries	3.5

If you suffer from any food allergies or intolerances, please notify your waiter before placing your order.

We cannot guarantee the absence of traces of allergens.

A discretionary 12.5% service charge will be added to your bill.

Personal electronic items used in restaurant at own risk.