

# ALL DAY MENU



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

## Bread, Cheese, Meat

Sourdough bread, smoked garlic butter	3-
Jalapeno cornbread, chipotle butter, coriander, lime	4-
House sesame labneh, rye sourdough flatbread, charred green chilli, zhoug	7-
Burrata, green pea shrub, broad beans, mint	8.5
Berber spiced coppa, cured at Caravan Bankside	7.5

## Salads, Grains

Chicory, niitaka pear, aged gouda, thai basil pesto, almonds	9-
Grilled summer squash, spelt, swiss chard, baby gem, hazelnuts, tarragon vinegar	9.5
Quinoa and buckwheat grain bowl, charred sweet potato, stem broccoli, miso tahini	9.5
Adzuki beans, miso aubergine, red cabbage and ginger kraut, sprouted chickpeas, edamame tofu puree	10.5

## Small Plates

Sunshine soup: chilled yellow tomato, green olives, sherry vinegar	5.5
Braised puy lentils, green beans, avocado, pecans, pomegranate molasses	7.5
Charred turmeric cabbage, ginger, chilli, pickled lime and coconut yoghurt, coriander cress	7-
Crispy chilli-salt tofu, ong choi, salted black beans, sesame	8-
Pan-fried turnip cake, tahini black vinegar, radish, chilli relish, sweet soy	7.5
Seabream crudo, shelling peas, nori, golden sesame, wasabi, lime	8.5
Mussels, green herbs, green chilli, green garlic	7-
Pan-steamed sea bass and cod dumplings, xo sauce, peanuts	8-
Jamon and smoked san simon croquettes, saffron aioli	6.5
Fried chicken wings, chilli nam pla caramel, lime salt	8.5
Broken lamb meatballs, chermoula, fried aubergine, tahini, pickled red onion	7.5
Char-grilled spiced lamb tomahawk, keralan green sauce (each)	6.8

## Large Plates

Spinach and manouri bourek, fried chickpea sprouts, mint, preserved lemon	15-
Sea bass, coconut red curry, daikon, carrot, squash, 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

Tomato, mozzarella, basil	9-
Pickled courgette flower, swiss chard, goat's curd, mozzarella, pea salsa	9.5
Summer squash, burnt tropea onion, provoletta, chimmi churri	10-
Anchovy, tomato, samphire, capers, parmesan, parsley	11-
House pork and fennel sausage, tomato, shaved fennel, robiola, green chilli	12-
Guanciaie, parmesan cream, egg, mozzarella, aleppo chilli	12-
Nduja, tomato, pico de gallo, scamorza, coriander	11-

## Sides

Fries	3.5
Buttered yellow wax beans, herbs, seeds	3.5
Leaf salad, house dressing	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.*