

'Leave it up to us' feasting menu - £45 per person
Char || Tartare || Burrata || Watermelon || Ravioli || Quail || Sweets
(for the whole table to share)

Homemade sourdough bread, 'North & South' olive oil infused with lemon £3

C O L D C U T S & C R U D O S

House pickles £3.5
Salame lardellato £6
Lombo £6
Rillettes of rabbit, pork & foie gras £9
Tartare of ox-heart, cornichons, anchovy & mustard £10
Crudo of Arctic char, oyster ponzu & battaglione cucumber £11

S P R I N G P L A T E S

Violet aubergine & fennel tempura, lemon & sorrel mayonnaise £8
Burrata, white courgettes, kale pistou & nasturtium £9
Grilled watermelon, lardo, fresh almonds & basil £10
Octopus, young leeks, puy lentils & dill £13
Ravioli of ricotta & walnuts, datterini tomatoes & oregano £14
Millefeuille of devilled rabbit, young carrots & chervil £17

F R O M T H E C H A R C O A L G R I L L

Hispi cabbage, girolles, broad beans & pickled currants £17
Cornish cod, turnips, kohlrabi, preserved lemon & elderflower beurre blanc £26
BBQ glazed quails, beetroot, parsley & pickled cherries £28
Longhorn beef, gnocchi, pine nuts, watercress & horseradish butter £35

S W E E T

English strawberries, buttermilk pudding & summer herb granita £7
Apricot clafoutis & whipped mascarpone £8
Chocolate mousse croustillant £8

*For today and this weekend, we are adding £1 per cover to each bill to donate to The Evening Standard Grenfell Tower Fund. We will be matching the total donation amount. Many thanks.
If you have any allergies or require information on any allergens relating to dishes on our menu please ask a member of the team for more information*