

6th September

Coriander Gimlet 11.5

Padron Peppers 7

Whipped Cod Roe & Fried Green Tomatoes 8

Carlingford Rock Oyster & Mignonette 4.5 ea.

Beef Tartare & Toast 15

Smoked Black Angus Cecina de Leon 20

Chalk Stream Trout, Dill & Buttermilk 14

Chicken Liver Parfait, Plum Jam & Brioche 14

Beetroot, Fresh Cheese & Honey Oat Crumb 12

Cantabrian Anchovy & Ampersand Cultured Butter 16

Hake, Fennel & Turnip 30

Red Kuri Squash, Chard & Cider 26

Dry Aged Rump, Chimichurri Sauce 36

Pork Loin Chop, 'Nduja & Crispy Sage 27

Flat Iron Chicken, Café de Paris Butter 25

Cote de Boeuf & Peppercorn Sauce (*To Share*) 110

Buttered Greens 8

Conygree Farm Leaves 8

Fries or Crispy New Potatoes 7

Allergens? Please ask your server.

An optional 12.5% Service Charge will be added to your bill. All prices are inclusive of VAT.