



MENU

SNACKS

Nocellara Olives
Garlic, olive oil, lemon
4.75

House Bread
White boule, bone marrow butter
6.5

STARTERS

Steak Tartare, British bred reared beef fillet, roasted bone marrow, lovage mayonnaise, toasted sourdough 18

Tuna Crudo, Line-caught tuna, almond emulsion, herb oil 14

Burrata V, With radish, mangetout, shaved asparagus, rocket leaves 15

Gazpacho V, VG, GF, Chilled tomato, diced vegetables, basil oil 11

Hand-Dived Scallops, Pea puree and crispy bacon 18

King Prawns GF, Bloody Mary butter, caramelised lemon 20

MAINS

Spring Risotto GF, Green peas, asparagus, mint oil, stracciatella 16

Grilled Aubergine V, VG, GF, Aubergine, romesco, feta 15

Pan-Fried Salmon GF, Scottish salmon, yoghurt, cucumber, coriander 18

Crab Linguine, White and brown crab, garlic, chili, lemon, parsley 22

Caesar Salad, Chicken, anchovy dressing, Parmesan, croutons 19

Chicken Skewer GF, Charred chicken thigh, honey harissa glaze, coconut yoghurt 18

Beef Burger, Beef Burger, cheddar cheese, caramelised onion, pickles, served with fries 18.5

Lamb Cutlets GF, Pea and mint puree, polenta, slow roasted lamb gravy 25

Ribeye 250 gr, Watercress and your choice of Béarnaise or Peppercorn sauce 32

SIDES

Triple Cooked Chips GF 5

Skinny Fries GF 5

Truffle Parmesan Fries GF 6

Seasonal Greens, Broccoli and French beans 8

House Salad V, VG, GF 7

Tomato salad GF, Tonnato sauce and pickled shallots 7.5



G - Gluten | V - Vegetarian | VG - Vegan | VG* - Can request vegan

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the absence of allergens. Should guests require any assistance or wish to discuss ingredients in any dish, our staff will be happy to help. A discretionary optional service charge of 13.5% will be added to your bill.