

ALL DAY MENU

SOPA + ENTRADAS

- + celeriac soup • leek • sherry • pumpkin seeds £10
- + dressed crab • fennel • apple • salsify £18
- + halibut crudo • citrus • tarragon £18
- beef carpaccio • puntarelle • chestnuts £20
- vitello tonnato • olive • almond • caper berries £18

ENSALADAS

- sprouting broccoli • king cabbage • cauliflower • marcona almond £8
- + roasted corn • red pepper • leek • pomegranate £12
- radicchio • burrata • quince • marjoram • hazelnut £16
- + roast chicken • jerusalem artichoke • celeriac • chicory £18
- + green salad £9

PASTAS + RISOTTOS

(GLUTEN FREE PENNE AVAILABLE ON REQUEST)

- potato gnocchi • ox cheek ragù £16
- pappardelle • parsley • bonito • capers • almond £16
- ricotta truffle ravioli • ceps • wild mushrooms £18
- risotto • cime di rapa • cavolo nero • parmesan £16
- risotto alla milanese £20

PESCADOS + CARNES

- wild brill • leeks • capers £46
- + market fish • cime di rapa £34
- blackened chicken (200g) £24
- + grilled lamb • parsley • anchovy £40
- veal paillard • sage • lemon (300g) £36
- peppered steak • diane sauce on side (200g) £40
- + galician bavette (200g) £28
- + galician whole rib of beef (800g) £80

ACOMPAÑAMIENTOS

- + roast sweet potatoes £8
- potato rösti £7
- + robata potatoes £7
- + grated spiced corn • chilli • basil £5
- borlotti beans • tomatoes • oregano £7
- + roast heritage carrots • cashew £6
- + steamed greens £6
- + charred purple sprouting broccoli • almonds £8
- + avocado • chilli • cayenne • flaked almonds £8
- + green salad £9

+ LACTOSE, SUGAR AND GLUTEN FREE (ASK FOR BUCKWHEAT MELBA TOAST).