

## BAR MENU

### SNACKS

Nocellara del Belice Olives *pb, gf* 6

Smoked Almonds *pb, gf* 6

London Sourdough Bread, Netherend Farm Salted Butter 7

White Anchovy Pinchos, Black Olive, Roast Garlic 8

Padron Peppers, Maldon Sea Salt *pb, gf* 7

Hummus, Chickpeas, Flatbread *pb* 9

Triple Cooked Chips 8  
*Add Truffle & Parmesan 2*

### STARTERS

Jersey Rock Oysters, No.2 's, Shallot Vinegar, Lemon  
Three 15 / Six 29 / Twelve 55

Burella, Artichoke, Broad Beans, Lemon Dressing *pb, gf* 19

Crispy Prawns, Yuzu, Soy, Sweet Chilli Sauce 17

Olive-Fed Wagyu Bresaola, Pickled Figs, Grana Padano, Crispy Monk's Beard 20

Red Snapper Ceviche, Blood Orange, Cantaloupe Melon 17

Grassroots Farm Steak Tartare, Avocado, Wasabi, Toast 17  
*Large With Fries 27*

### MAINS

British Squid, Charred Leek, Spiced Melon Romesco, Lime *gf* 22

Free Range Herb Fed Chicken Breast, Oyster Mushrooms, Salsa Verde *gf* 28

Olive-Fed Yorkshire Wagyu Burger, Caramelised Onion, Red Pepper Relish, Truffle Mayo 26

Dry Aged Grassroots Farm Sirloin Steak 300g 39  
Triple Cooked Chips, Choice Of Chimichurri, Bearnaise Or Peppercorn Sauce

v vegetarian | pb plant based | gf gluten free

All prices include VAT. A discretionary 12.5% charge will be applied to your final bill. Please let our team know if you have any allergies, and for full allergen information please ask for the manager. 8 St. Martin's Pl, London WC2N 4JH.