

'Leave it to us' sharing menu, designed for the whole table $$\sf 5$$ courses £32 per person

SNACKS	
Smoked almonds	2.0
Nocellara olives	2.4
Bread & butter	3.0
Red pesto arancini	3.5
8	
STARTERS	
Burrata, smoked almond, mint & blood orange	9.5
Smoked salmon, beetroot & apple	8.0
Crispy brandade, dill and lemon	7.8
Pork belly, watercress & celeriac	9.0
Venison tartare, carta di musica, truffle & burnt ketchup	10.4
	
MAINS	
Grilled lemon verbena chicken, radish & cucumber	16.2
Sea bream, pumpkin gnocchi & mussel fricassee	18.9
Lamb leg steak, creamed Brussels, quince & celeriac purée	14.2
Devonshire crab, torchietti pasta & sea herb	17.5
Beef bavette, polenta, tenderstem broccoli & buckwheat	15.0
Creamed polenta, Jerusalem artichoke & kale	14.6
8	
SIDES	
Carrot & pistachio granola	5.0
Smoked paprika fries	5.0
Sweet potato, garlic & parsley emulsion	5.5
Shaved fennel, baby gem & ranch dressing	4.5
Buttered broccoli	4.5
Mash potato & harissa crumb	5.0



CHEFS CHOICE

2 courses £18 with a glass of house wine or prosecco £22

Smoked Salmon, beetroot & apple

Pork belly, watercress & celeriac

Celeriac velouté



Lamb leg steak, creamed Brussels, quince & celeriac purée

Sea bream, pumpkin gnocchi & leek

Creamed polenta, Jerusalem artichoke & kale

2-4-1 cocktails from 5pm to 9pm Monday to Saturday.

Using our extensive selection of artisan spirits, liqueurs & homemade accompaniments, our highly experienced mixologists will create bespoke creations designed specifically to your profile or, if you prefer you can select from our in-house selection or any classic cocktail



Restaurant Opening Times

Monday - Friday
Breakfast 07:00 - 10:00
Lunch 12:00 - 14:30
Dinner 18:00 - 22:30

Saturday

Brunch 09:30 - 14:00 Dinner 18:00 - 22:30

Sunday

Brunch 09:30 - 14:00