



Potato bread, smoked butter 5  
Gordal olives 5  
House pickles 4  
Dressed oyster 5  
Tempura shiso leaf, beef tartare 6  
Hoisin duck tartlet 5

Trout crudo, nettle dressing 13.5  
Torched mackerel, smoked bone dressing, heritage tomatoes 14  
Asparagus, pickled knotweed 12  
Grilled Tropea onion, goat curd 12  
Braised leeks, pecorino sauce, smoked mushrooms 13.5  
Tamarind mussels 14  
Cod collar, Singaporean black pepper sauce 18  
Confit rabbit, freekeh, Tokyo turnip 23

Spring vegetables and crispy rice 21  
John Dory, brown butter dashi 36 / 46  
Smoked grilled chicken, Jerusalem artichoke 36  
Lamb chop, courgette, anchovy 24  
Whole sea bream, piperade 58  
28 days aged ex-dairy sirloin 70

Dressed salad 5.5  
Ratte potatoes, burnt onion butter 6.5  
Flourish Farm Rainbow chard 5.5

We serve cold, filtered still and sparkling water for the table at £1 per head.  
Please let your server know if you have any allergies.  
A discretionary 12.5% service charge will be added to the bill.

## Aperitifs

Negroni 11.5  
Paloma 11.5  
Vermouth & Soda 7.5  
Martini 12.5  
White New York Whisky Sour 12  
Plum Margarita 11.5

## Non Alcoholic

Botivo & Ginger Spritz 7.5  
Sober Paloma 7.5  
Noughty Prosecco 7.5

## Sparkling

Prosecco Extra Dry, *Invino, Veneto, Italy* 8.5  
Simpsons *Chalklands Classic Cuvee, Kent, United Kingdom NV* 11.5  
Charles Heidsieck *Brut Reserve, Champagne, France NV* 15

## Wine by Coravin (125ml)

Dabouki *Cremisan, Bethlehem, Palestine 2024* 11  
Mullineux *'Old Vines' White Blend, Swartland, South Africa 2023* 16  
Kistler *'Les Noisetiers', Sonoma Coast, California, USA 2022* 32  
Yamanashi *Orange Ch. Lumiere, Japan 2022* 13  
Cabernet Franc *Jascala Galilee, Palestine 2016* 14  
Bachelder *Gamay Noir, Niagara Falls, Canada 2022 (chilled)* 15  
Barolo Cannubi, *Giacomo Fenocchio, Piedmont. Italy 2021* 22

## White

Soave *Ca' del Lago, Veneto, Italy 2023* 8  
Chin Chin *Vinho Verde, Portugal 2024* 9.5  
Vermentino *Timo, San Marzano, Italy 2024* 11  
Riesling *Watervale, Jim Barry Wines, Australia 2023* 12  
Assyrtiko *Muses Winery, Viotia, Greece 2025* 13  
Chardonnay *Xanadu, Margaret River, Australia 2023* 14

## Skin Contact

Forever Summer *Mirabeau, Provence, France 2025* 8.5  
Villa Noria *'Amfora', Coteaux de Bessilles, France 2024* 13

## Red

Boa Noite Lisboa *Touriga Nacional, Portugal 2023* 8  
Salice Salentino *Riserva Il Tauro, Puglia, Italy 2021* 9.5  
Dolcetto *Enzo Bartoli, Piemonte Italy 2022* 11  
Rioja *Corriente, Telmo Rodriguez, Spain 2022* 12  
Pinot Noir *Village, Yering Station, Australia 2024* 13  
Rouge Petard *Aramon, Languedoc-Roussillon, France 2025 (chilled)* 12

