

LUNCH/DINNER MENU

NIBBLES

Marinated olives	5
Ottolenghi roasted spiced nuts.....	5.5
Vegetable crudités, nori aioli.....	6.2
Mixed seed lavosh, burnt butter tzatziki.....	6.5

MAINS

Twice cooked half chicken, lemon myrtle salt, chili sauce.....	22.2
Duck breast, freekeh, shiitake, goma kombu, hazelnut beer butter.....	25
Char-grilled sea bass, rad prik, collard greens, coconut.....	25.2
Whole plaice, burnt butter, nori, ginger.....	24.9
Chickpea pancake, spiced peas, tomato, pickled chili, yuzu.....	21.2
Persian love rice, pickled Tokyo turnips, cashew yoghurt.....	19.9

STARTERS / DISHES TO SHARE

VEGETABLES

Burrata, blood orange, coriander seeds, lavender honey.....	13.5
Roasted aubergine, black garlic, urfa chili, broad beans, pine nuts.....	9.8
Cauliflower, Romanesco, ricotta, capers, golden raisins.....	9.8
Achar green beans, char-grilled okra, hispi cabbage, roasted peanuts.....	9.5
Crushed beetroot, grains of paradise, hazelnuts, goat's cheese.....	9.5
Courgette and manouri fritters, cardamom yoghurt.....	11.5
Valdeón cheesecake, pickled beetroot, thyme honey, almonds.....	12.9

FISH

Spiced gurnard wrapped in banana leaf, pineapple sambal.....	14
Sardines, agrodolce, lemon yoghurt, Aleppo chilli, pine nuts.....	13.9
Lincolnshire prawns, braised fennel, Pernod, sumac feta.....	16.5

MEAT

Pork belly, crushed Delica pumpkin, apple and walnut salsa	14.9
Mutton pastilla, bitter leaves, quince	14.9
Lake District beef bavette, kimchi, pear, shiitake ketchup.....	14.9
Quail, burnt miso butterscotch, pomegranate, walnut salsa.....	14.9

SIDES

Char-grilled Calçot onions, walnut yoghurt, smoked rapeseed oil, urfa chilli	6.5
Truffle polenta chips, parmesan, aioli.....	6.2
Bitter leaves, citrus, green chili, yuzu kosho.....	6.5
Kohlrabi, apple, sour cream, sumac.....	6.5
Mixed leaves, heritage radish, truffle dressing....	6.2

Please let your waiter know if you have any food allergies

20% VAT is included in prices/ A discretionary 12.5% service charge will be added to your bill