

NIBBLES

KIMCHI & GRUYÈRE FRITTERS
Sesame, lime
10

GIANT CELERIAC & ZAATAR CRISPS
truffle apple labneh (V)
7.5

CHICKPEA CHIPS
peas, scotch bonnet vinegar (Vg)
8.5

SMALL PLATES

VEGETABLE

OTTOLENGHI GROWN RADISHES, Sesame salt, kumquat kosho (V) 7.5

BURRATA, sumac rhubarb honey, agretti, confit lemon (V) 16.5

GRILLED CABBAGE, sunflower seed tahini, bergamot, smoked honey (V) 13.5

MAMMOLE ARTICHOKEs, orange chermoula, crowdie cheese (V) 15.5

CHARRED LEEKS, smoked almond & sherry brown butter, yuzu cream (V) 14

CELERIAC SHAWARMA, bkeila, fermented tomato (V) 17.5

FISH

GRILLED SQUID, Kashmiri chilli sambal, prawn aioli, grapefruit & coriander salad 32

HAKE SARMA, jewelled rice, green zhoug, Meyer lemon 21.5

MEAT

BEEF CARPACCIO, mustard Jerusalem artichokes, crowdie, horseradish 19.5

HOGGET RIBS, black garlic & cumin marinade, pickled chilli, pistachio 21

MAIN PLATES

LAKE DISTRICT BONE IN SIRLOIN (55 DAY DRY AGED), purple sprouting broccoli, Guinness stout mustard
62.5

SALTED COD, chickpeas & confit garlic, fenugreek onions, Jerusalem artichokes amba 35

JERUSALEM MIXED GRILL (mushroom (Vg) or chicken) Baharat onions, pickles, pita, tahini 35/36

SHIITAKE AND BROWN RICE CONGEE, hen of the woods mushrooms, sour onions (Vg) 32.5

AYLESBURY DUCK BREAST, clementine & caramel sauce, spring onion 39.5

SIDES

“WILDFARMED” PITA, tahini (Vg) 5.5

WINTER LEAF SALAD, spiced pickled rhubarb, blood orange (Vg) 7.9

CRISPY PINK FIR POTATOES, toum sauce, ancho chilli oil (Vg) 7.9

DUSTY KNUCKLE SOURDOUGH, extra virgin olive oil (Vg) 6.5