

#### NIBBLES

PARSNIP & PECORINO CROQUETTES  
garlic aioli  
10

GIANT CELERIAC & ZAATAR CRISPS  
truffle apple labneh (V)  
6.5

BUTTER BEANS & CASCABEL CHILLI OIL  
lemon aioli, zhoug (V)  
6.5

#### SMALL PLATES

##### VEGETABLE

BURRATA, smoked carrots, pickled pear, lemon oil, ginger & sorrel (V) 16

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

RADICCHIO TARDIVO, gorgonzola, pomegranate molasses, hazelnut dukkah 15.5

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

CELERIAC SHAWARMA, bkeila, crème fraîche (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 18.5

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

#### MAIN PLATES

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

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

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

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

LAKE DISTRICT BONE IN SIRLOIN (55 DAY DRY AGED), purple sprouting broccoli, Guinness stout mustard 59

#### 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

Please do let your waiter know if you have any food allergies. A discretionary 12.5% service charge is added to all bills.