

B A R S N A C K S

Rosemary almonds	5
Nocellara olives	5
Pork puffs	5
Sourdough baguette and butter	4.5

S M A L L P L A T E S

English tomatoes with burrata, olive oil & soft herbs	12
Buttered asparagus with soft boiled pheasant egg and salami	12
Steak tartare, egg yolk and sourdough toast	12/24
Pork chop with sauce charcutière	12
St Austell bay mussels cooked in garlic and cream, baguette	10/16
Jersey royal potatoes, poached cacklebean egg, caper, and lemon butter	8
Salt and pepper beef brisket, toasted bagel, dill pickle and English mustard	10
Charcuterie and cheeses, smoked tomatoes, balsamic onions, guilliandias	15
Hereford beef slider, smoked cheddar, tomato relish, dill pickle	10
Our Niçoise salad with smoked salmon	9
Black pudding scotch egg	6
Cherry crumble	8
Our Eton mess	8

Monday – Sunday

12:30 – 22:00

If you have any allergies, please inform your waiter.

Whilst we will make every effort to ensure that your meals are free from allergens, we are a small kitchen where all fourteen allergens are present and cannot guarantee that all traces are eliminated.

A discretionary service charge of 12.5% will be added to your bill.

All prices are inclusive of VAT.