

DINNER

SNACKS

Jalapeño popper gilda / 4 + mini martini / 9
Bread and butter (v) / 4.5
Hot bean devilled egg (v) / 5 ea

Marinated olives (vg) / 5
Smoked nuts (vg) / 4
A plate of pickles (vg) / 6

STARTERS

Hamachi crudo with sour chile salsa / 19
Barbecued beef tartare with garlic, raw vegetables and many herbs / 16
Chargrilled chopped salad (vg) / 15
Roast sunchokes and radicchio with sesame mole, blue cheese and macha (v) / 16
Celeriac and almond soup with Devon crab and brown butter / 15

MAINS

Poached cod with cime di rapa, golden raisins and beurre monté / 34
Barbecued quail with anchovy, blood orange and Sea Island benne seed / 28
Smothered Duroc pork chop with mustard, fried apples and buckwheat / 28
Pencil cob grits with maitake, cavolo nero and fried okra (v) / 27

40 day aged rare breed rib eye / MP

add: three-pepper-butter, miso poivre or salsa verde / 2

- Daily specials / See board or ask your server -

SIDES

Honey-buttered cornbread (v) / 6.5
French fries (vg) / 5
Farm salad (vg) / 7
Mustardy greens (v) / 7
Smoked pink fir potatoes (v) / 7



Our menus are guided by the seasons, working only with meat and fish raised and caught sustainably. Our fresh produce is sourced from local organic farms surrounding London and the best markets in Europe.

Please inform us of any allergies. A 15% discretionary service charge will be added to your final bill.
We are a cashless business and accept card payments only