

SNACKS

- Focaccia - sunflower seed romesco, chive oil (vg) | **5**
Padron Peppers - slow roasted aioli (v) | **6.5**
Smoked Cod's Roe on Toast - pickled kohlrabi & cured egg yolk | **6**

STARTERS

- Delicata Squash Soup - coconut, chilli & ginger, soughdough baguette (vg) | **8**
Wild Mushrooms on Toast - chilli & garlic wild mushrooms, jerusalem artichoke cream, artichoke crisp (v) | **9.5**
Roasted Scallops - parsley & garlic butter, crispy Japanese breadcrumbs (three per portion) | **16.5**
Rope-Grown Cornish Mussels - sun blushed tomatoes, fennel capers, Nduja | **12**
Buratta - Isle of Wight tomato, camomile, sorrel, chilli flakes (v) | **10.5**
Aged Beef Tartare - 'regenerative farmed' beef sirloin, shallot, capers, cornichons, Cacklebean egg yolk, crispy potato | **12.5**
Brixham Cock Crab on Toast | **12**

MAINS

- Line Caught Cornish Cod - harissa, barley, piquillo peppers, rope-grown mussels | **22**
Roasted Spatchcock Partridge - savoy cabbage, bacon, mushroom | **21**
Pappardelle Pasta - olives, capers, tomato, chilli, spenwood cheese (v) | **16**
Grilled Miso Hipsi Cabbage - seasonal greens, sunflower seed romesco sauce & salsa verde (vg) | **15**

Regenerative Steak & Stout Pie - Regenerative diced steak from The Ethical Butcher with pearl onion & East London Brewing co. Imperial Stout shortcrust pie, confit garlic & rosemary mashed potato, red wine & beef gravy | **19**

28-Day Dry Aged Bavette | **20**
28-Day Dry Aged Rib-Eye | **33.5**
Swaledale 'regenerative farmed' beef, served with autumn greens, salsa verde, Koffman fries & your choice of sauce

SIDES

- Mac & Cheese | **6** Skin on Rosemary Fries | **4** Thick Cut Skin on Chips | **5**
Crispy Baby Potatoes | **5** Rainbow Slaw | **4** Truffle Butter Seasonal Greens | **4**
Purple Sprouted Broccoli & Toasted Almonds | **6** Bitter Leaf Salad & Orange Vinaigrette | **7**

WINE DEAL

get £10 off one of our
bottle only wines when you dine
Tuesday to Thursday

STEAK SAUCES

peppercorn, chimichurri,
garlic & parsley butter

An optional 12.5% service charge will be added to your bill.
Please let us know if you have any dietary requirements or allergies. Some dishes may contain nuts, dairy or wheat products. A number of our dishes are
gluten free or can be made gluten free. Ask your server for details.
(v) = vegetarian (vg) = vegan (gf) - gluten free