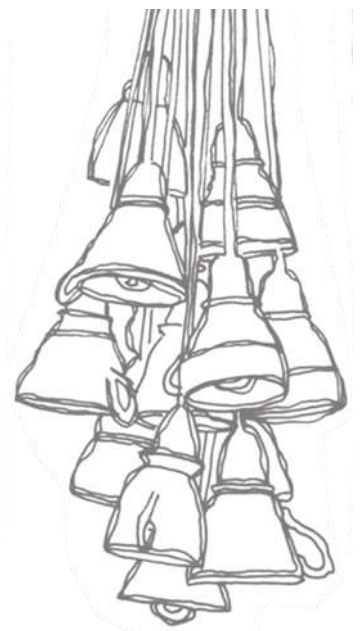


Brunch



Aperitif

Peach & thyme Bellini	£8	Marinated olives	£3.5
Kir Royale 125ml	£9.5	Wasabi nut mix	£3.5
Bloody Mary, vodka & house Mary mix	£8	Smoked almonds	£3.5
Classic gin or vodka Martinis	£9	Borough Market sourdough, Glastonbury whey butter	£1.5
The Hugo: gin, elderflower cordial, mint, cucumber, soda	£7		

Smalls

Smoked mac' n' cheese (v)	£4
Wild garlic and nettle soup, goat' s curd (v)	£6.5
Burrata, bull' s heart tomato, black olive & basil (v)	£7
Pig' s head croquettes, sauce gribiche, crackling	£7.5
Pecorino tortelloni, puntarella, capers, peas, honey & hazelnuts (v)	£7.5/14
Charred mackerel, cured & roast beets, apple, horseradish	£8.5
Smoked chicken & ham hock terrine, piccalilli, toast	£7.5
Grilled calçot onions, sheep' s cheese, romesco (v)	£7.5



Breakfast

Smoked bacon, kale, poached eggs, hollandaise, English muffin	£8
Hot smoked salmon, crispy kale, dukkha, lemon hollandaise, muffin	£9
Sweet corn cakes, chorizo jam, kale & goat' s curd	£10
Shakshuka, baked eggs, spiced tomato, feta, coriander (v)	£8
French toast, bacon & maple syrup or berries & clotted cream	£7.5

Lunch

Chickpea & cauliflower curry, tamarind, coconut, sesame & jasmine rice (v)	£14
Ale battered haddock & chips, mushy peas, tartare sauce	£15
Spiced lamb loin chops, nora pepper, tabbouleh, yogurt & mint	£18
Confit duck leg, crispy heart, bitter leaves, rhubarb & granola	£19.5
Baked cod, mussels, smoked bacon, roasted hispi, hot tartare sauce	£17.5
Dry aged Hereford beef ribeye, smoked bone marrow, wild garlic butter, shallot salad	£24

Sides

Skinny fries	£3.5	Crushed potatoes, wild garlic	£4
Hand cut chips	£3.5	Peas, mint & braised onion	£4
Cauliflower cheese	£4	Green leaf salad	£3.5



Please let us know if you have an allergy or intolerances. We are happy to provide you with any information you may need.
A discretionary 12.5% service charge will be added to your bill all of which goes to our staff. This need not be paid if you feel service was unsatisfactory