



Aperitif

Peach & thyme Bellini	£8		
Kir Royale	£9.5	Marinated olives	£3.5
Garrison Gimlet	£8	Wasabi nut mix	£3.5
Tommy' s Margarita	£8	Smoked almonds	£3.5
Classic gin or vodka Martinis	£9	Borough Market sourdough,	
Hugo: gin, elderflower, mint, cucumber	£7	Glastonbury whey butter	£1.5
Bloody Mary: vodka & house Mary mix	£8		

Smalls

Gazpacho, basil, black olive oil (v)	£6.5
Naked Caesar, chickpea croutons, kale, cashew nuts (v)	£7.5/14
Duck croquettes, fermented plum sauce	£8.5
Cured bass, lime, orange, sesame, tempura seaweed	£8
Charred octopus, tomato, broad beans, nduja, smoked almonds & mint	£9
Tenderstem broccoli & gorgonzola risotto, lemon oil (v)	£7.5/14
Steak tartare, confit yolk & crisp bread	£9

Mains

Grilled halloumi, falafel, chickpea, parsley and pickle salad (v)	£14
Pan roasted ray wing, capers, lemon & burnt butter	£17
Confit rabbit leg, pearl barley, peas, hazelnuts, smoked bacon, mascarpone	£18
Ale battered haddock & chips, mushy peas, tartare sauce	£15
Pan fried sea bream, caponata, crispy squid, squid ink & lemon dressing	£18
Veal Holstein, capers, anchovies, lemon, burnt butter, fried duck egg	£17.5
Sirloin steak, chimichurri, shallot & green leaf salad	£24

Sides

Tomato salsa salad	£3.5	Green leaf salad	£3.5
Hand cut chips	£3.5	Lyonnais potatoes	£4
Skinny fries	£3.5	Pearl barley, peas & bacon	£4
Caponata	£4	Broccoli, anchovy & garlic	£4

