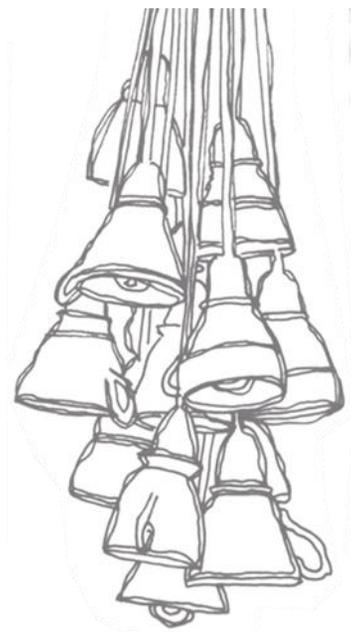


Brunch



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
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



Breakfast

Smoked bacon, kale, poached eggs, hollandaise, English muffin	£8
Hot smoked salmon, poached eggs, 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

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

Sides

Skinny fries	£3.5	Lyonnais potatoes	£4
Hand cut chips	£3.5	Broccoli, anchovy & garlic	£4
Pearl barley, peas & bacon	£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