

DINNER MENU

THURSDAY 28TH MARCH

5-10.30PM

Olives 5

Salted almonds 5

Padron peppers 9

Garlic & chilli bread, tapenade 9

Montanara, short rib, scamorza, red onion & chilli 16

Morcilla on toast, apple & mustard 10

Burrata 11

King oyster mushroom, Taleggio, wild garlic, hazelnut & rocket 15

Ox tongue, beetroot, pickled walnut, radish & watercress 14

10 Greek Street smoked salmon, samphire, crème fraîche & dill 17

Spiced carrots, bulgur wheat, yoghurt & muhammara 12/24

Monkfish, smoked cod's roe, confit potatoes, oregano, wild garlic & bottarga 32

Short rib, mash, kale & horseradish 32

Yorkshire chicken, Tropea onions, hispi cabbage, fried potatoes & salsa verde 56 (for 2)

Fried Potatoes 7

Spring greens 7

Leaf salad 7

Hot chocolate mousse, dulce de leche ice cream & shortbread 11

Carrot cake, soured cream ice cream, raisins & butterscotch 10

Amarena cherry & chocolate ice cream 8

Pear sorbet 8

Cheese 14

We are now a cashless restaurant and are accepting card payments only. We apply a 1 hour 45 minute turn time to all tables. If you think you will need longer, please ask a member of staff and we will try to accommodate where possible. Please let us know if you have any food allergies or special dietary requirement.