LUNCH MENU

FRIDAY 29TH MARCH

12-3PM

Olives 5 Salted almonds 5 Padron peppers 9 Garlic & chilli bread, tapenade 9 Montanara, n'duja, scamorza & red onion 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, baby gem, fennel, crème fraiche & dill 17 Spiced carrots, bulgur wheat, yoghurt & muhammara 12/24 Cod, chorizo, piquillo peppers & artichokes 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

Cardamom fudge 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.