

DINNER MENU

FRIDAY 26TH JANUARY

5-10.30PM

Olives 5

Salted almonds 5

Padron peppers 9

Garlic & chilli bread, labneh 9

Montanara, confit onions, tomato, scamorza & oregano 12

Marinda tomatoes, burrata, olives & rocket 15

Chicken liver parfait, pickles 13

10 Greek Street hot smoked salmon, leeks, buttermilk & samphire 17

Shallot tarte Tatin, wild mushrooms, goats' cheese, chicory & walnuts 27

Cod, mash, chorizo, dill butter & sea vegetables 28

Tamworth pork, lardons, celeriac, January King cabbage & apple 28

Highland cote de boeuf, fried potatoes, kale & horseradish 110 (for 2/3)

Fried potatoes 7

Cavolo nero 7

Leaf salad 7

Chocolate brownie, Amarena cherries & salted caramel cream 10

Ginger cake, butterscotch, crème fraîche & pecan 10

Chocolate & vanilla ice cream 8

Cherry 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.