



12TH APRIL 19

House breads & salted butter	2 pp
Carlingford rock oyster, shallot vinegar / tempura oyster, crispy shallot	4 per
Lamb croquettes, urfa yoghurt	1.5 per
Crispy pork, viet pickles, gomasio	7
Polpetti al sugo	7
Roscoff onion, ricotta & hazelnuts	9.5
Watercress & wild garlic soup, mascarpone	8.5
Maltagliati, walnut pesto & dolce latte	9/16
Smoked cod roe, aioli & espelette pepper	7.5
New season asparagus & lardo di colonnata	10
Kashmiri chili cured mackerel, orange & watercress	11
St George's mushrooms, artichoke, black radish & truffle	14
Kleftiko	22
Cod, sea vegetables, cockles & bay butter	22
Sea bass, fennel & tokyo turnips	21
Chargrilled Cornish chicken, cavolo nero, polenta & dukkah	21
Onion squash, spelt, pickled walnuts & sage	16
Ember baked celeriac, shiro miso & hazelnuts	17
35 day aged rump steak, King oyster mushrooms, Jerusalem & tarragon	21
Sharing plate for 2	
Côte de boeuf, rosemary garlic potatoes & béarnaise sauce	79
Cyprus fries	5
Jersey royals	All 4
Bitter leaves, sweet mustard dressing	
Savoy, lardons	
Purple sprouting broccoli, anchovy & red chilli	
Courgette & lovage butter	

If you have any dietary requirements, or require any details on allergens within our dishes, please ask one of the team.