

LUNCH/DINNER MENU

NIBBLES

Marinated olives	5
Ottolenghi roasted spiced nuts.....	5.5
Vegetable crudités, nori aioli.....	6.2
Mixed seed lavosh, celeriac, smoked almonds.....	6.5
Cecina smoked beef, beer piquillo, crispy garlic.....	7
Jicama, smokey Jalapeño, tomato salsa.....	6.2

MAINS

Lamb rump, sorrel pesto, vanilla-braised chicory.....	26.5
Whole lemon sole, burnt butter, nori, ginger.....	24.9
Sea bass, calabrese peppers, spring greens.....	26
Chickpea pancake, spiced peas, tomato, pickled chilli, yuzu.....	21.2
Spiced potato cake, tamarind, pine nut yoghurt.....	19.9

STARTERS / DISHES TO SHARE

VEGETABLES

Burrata, clementine, coriander seeds, lavender honey.....	13.2
Roasted aubergine, black garlic, pine nuts, chilli broad beans, basil.....	9.8
Green beans, mung bean sprouts, crispy shallots, peanuts.....	9.8
Crushed red beetroot, Rosary goat's cheese, hazelnuts.....	9.5
Roasted butternut squash, tahini, pine nuts, za'atar.....	9.8
Courgette and manouri fritters, cardamom yoghurt.....	11.5
Charred Portuguese kale, galangal nam prik, dried shrimp.....	8.2
Valdeón cheesecake, pickled beetroot, almonds, thyme honey.....	12.9

FISH

Braised octopus, Jerusalem artichoke purée, rose harissa, olive and anchovy salsa.....	13.9
Spiced buttermilk Cornish hake, urid dhal, cavolo nero.....	13.9
Koji rainbow trout, labneh, yuzu kosho, watercress, macadamia.....	14

MEAT

Chipotle chicken pastilla, fennel, pickled blackberries.....	14.5
Pork belly, Delica pumpkin, apple and walnut salsa.....	14.2
Venison, caramelised yoghurt, peanuts, blackberries.....	15.9

SIDES

Truffle polenta chips, parmesan, aioli.....	6.2
Chargrilled purple-sprouting broccoli, tahini, miso glaze.....	6.5
Radicchio, fennel, citrus, yuzu kosho, pink peppercorns.....	6.5
Kale, radish, apple, cider vinaigrette.....	6.2
Mixed leaves, heritage radish, truffle dressing...	6.2

Please let your waiter know if you have any food allergies

Signed copies of Sweet £27

A discretionary 12.5% service charge will be added to your bill