

LUNCH/DINNER MENU

NIBBLES

Marinated olives.....	5
Ottolenghi roasted spiced nuts.....	5.5
Vegetable crudités, avocado.....	6.2
Mixed seed lavosh, burnt spring onion dip.....	6.5
Cecina smoked beef, beer piquillo, crispy garlic.....	7
Jicama, smokey Jalapeño, tomato salsa.....	6.2

MAINS

Lake District pork chop, spring greens, shiitake ketchup.....	26.5
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, peach, coriander seeds, verjus.....	13.2
Roasted aubergine, tamarind yoghurt, pistachio, pickled lemon.....	9.8
Mixed green beans, shiitake, freekeh.....	9.8
Little gem, burnt aubergine, chili chatta, cucumber.....	9.5
Roasted Romano peppers, zhoug, Rosary goat's cheese, pine nuts.....	9.8
Courgette and manouri fritters, cardamom yoghurt.....	11.5
Valdeón cheesecake, pickled beetroot, almonds, thyme honey	12.9

FISH

Octopus, avocado, sweet corn, chipotle	13.9
Koji rainbow trout, labneh, yuzu kosho, watercress, macadamia.....	14
Cornish hake, toum, cucumber, purple radish.....	13.9

MEAT

Sirloin adobo, pickled cucumber, green papaya, tomatillo.....	14.9
Cabrito goat shawarma, pickled watermelon, kohlrabi, flatbread.....	14.2
Quail, miso, braised chicory, chicharron, verjus.....	14.2

SIDES

Crispy potatoes, dashi onions, truffle oil, pecorino.....	6.5
Friggitello peppers, smoked garlic, Jalapeño salt.....	6.5
Heritage tomatoes, mojama, nori aoili, shiso.....	6.5
Kohlrabi, apple, horseradish soured cream, sumac.....	6.2
Mixed leaves, heritage radish, truffle dressing.....	6.2

Please let your waiter know if you have any food allergies

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