
OFT MENU

{£32 pp}



For the Table

Marcona almonds and nocellara del belice olives (pb, gf)
Jalapeno cornbread, chipotle butter, coriander, lime (v)

Shared Starters

Burrata, lemon dressing, puntarelle, fennel seed, cracked pepper (v, gf)

Grilled asparagus, den miso, stilton, basil cress (v, gf)

Hot-smoked salmon, jersey royals, wasabi, dill pickles (gf)

Choose a Main

Grilled halloumi, roasted sweet potato, grilled aubergine, radish, basil yoghurt, preserved lemon, smoked paprika (v, gf)

Pan-fried sea bass, coconut red curry, daikon, carrot, squash, peanuts (df)

Confit duck leg, crushed jersey royals, stem broccoli, pomegranate mint pesto (gf)

Choose a Pudding *(add £5 pp)*

Vanilla ice cream, espresso salt-caramel sauce (v, gf)

Dark chocolate terrine, berry compote, crème fraiche (v, gf)

(v) vegetarian

(pb) plant-based

(gf) without gluten
containing grains

(df) dairy free

All our food is freshly prepared in our kitchen so we are unable to guarantee any food or drink is totally allergen-free.

Some menu items marked with a GF, DF, V or PB have been cooked in our deep fat fryer which may contain traces of gluten, dairy or non plant-based matter.

For those who suffer serious allergies, please speak with a manager for further information.

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