
FEASTING MENU

{£30 pp}



For the Table

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

Shared Small Plates

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

Crisp chilli salt tofu, baby spinach, salted black beans, sesame (pb, gf)

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

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

Broken lamb meatballs, chermoula, aubergine, tahini, labneh, pickled red onion (gf)

Jamon and smoked san simon croquettes, saffron aioli

Choose a Pudding (add £5 pp)

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

Hazelnut and lemon polenta cake, strawberries, kaffir lime syrup, coconut yoghurt (pb, 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.