

À LA CARTE

Greenwich Sourdough, salted butter	5
British charcuterie - coppa, fennel salami, chorizo, nduja	22
Baked scallop, parsley & garlic butter	11 each
Smoked beef tartare, pickled shallots, aged parmesan	17
Crab salad, kohlrabi, lemon mayo	22
Spatchcock quail, cherry molasses, pistachio	19
Crudo sea trout, fennel, horseradish yoghurt, citrus dressing	17
Baked beetroot, sheep's yoghurt, harissa dressing, dukkha pb	13
Grilled smoked bacon, burnt apple, pickled red cabbage	18
Parsnip and apple soup, chestnut, sage pb	12
Cod, coco beans, potted shrimp, seashore vegetables	33
Halibut, pumpkin purée, tarvido, parmesan	39
Celeriac and pine nut pithivier, delica pumpkin, bitter leaves pb	27
Stozzapreti, winter truffle, 36-month aged parmesan	39
Roast chicken, Roscoff onion, king oyster, bacon, sherry vinegar	29
British beef burger, chilli jelly, smoked cheese, harissa onions	28
Fallow deer, celeriac, pickled blackberries	33
Filet mignon, potato terrine, parsley and garlic butter, red wine	48
Braised red cabbage v	7
Jerusalem Artichokes, rosemary pb	7
Glazed carrots, tarragon pb	7
Winter tomatoes, shallots pb	7
Purple sprouting broccoli, harissa dressing pb	7
Chips pb	8
Winter leaves, anchovy drssing	8
Mash, bone marrow, gravy	11



v Vegetarian | pb plant based | gf Gluten free

All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill.

Our dish names don't always mention every ingredient.

Please let our team know if you have any allergies, and for full allergen information please ask for the manager