

PRE-DRINKS

Masako Martini;
sake, lychee, lemon, rose, mint

£13.5

Lost Apple Margarita;
apple-infused Lost Explorer mezcal,
manzana verde, lime, agave

£14.2

Kiwi Highball;
Brockman's gin, kiwi, lime,
agave, soda

£13.2

Elderflower & Peach Bellini;
Wild Idol sparkling, peach,
elderflower (non-alc)

£12.5



NEW TO OUR MENU?
Treat it however you like.
Between two, we suggest 3-4 small plates, small bowls or
skewers to share, followed by your own main course.

LUNCH & BRUNCH
UNTIL 3PM

three cheese sandwich;
applewood cheddar, scamorza,
mozzarella, braised onions, gherkin,
pepper sauce, crisps, dill, sourdough

£12.8

roast beef sandwich;
dry-aged beef loin, caramelised onions,
Emmental, horseradish mayo,
watercress, radish, sourdough

£15.5

cinnamon french toast;
fried chicken, chipotle hollandaise
or
peach, mascarpone, basil, peach maple

£15.8

FOR THE TABLE

nocellara olives vg/gf £5.5		sourdough boule; black tahini or white miso butter v £6.8		
£8	our small plates are perfect for sharing	£10	ask the team for their recommendations	£12+
burnt miso aubergine, garlic labneh, coriander oil, seeds, pomegranate vg/gf		chilli cheese & cauliflower croquettes, roast garlic aioli v		soft shell crab tempura, black garlic ponzu aioli £12
smoked mackerel croquettes, apple ketchup & slaw		ox tongue pastrami, celeriac remoulade gf		crispy pork belly, XO sauce gf £12.4
tempura broccoli, sesame glaze vg		hot artichoke & parmesan dip, grilled sourdough v		Brook Street lamb kofta, smoked garlic aioli, pink pickled onions, pine nuts, grilled pita £12.7
whipped paneer, grilled za'atar pita v		smoked cod roe, grilled za'atar pita		salt & szechuan pepper squid, chilli, miso mayo £13.5

BOWLS & SKEWERS

our skewers are great paired with bowls - try chicken with wild rice, or prawns with courgette fritters

chopped salad 2.0; napa cabbage, kohlrabi, avocado, carrot, celery,
crispy shallots, green caesar

gf (vegan dressing available)

£13.5

wild rice & quinoa; spinach, roast squash, broccoli, apple, feta, seeds,
pomegranate, herb dressing

vg/gf

£14.2

courgette & corn fritters, beet hummus, feta, herbs

vg

£13.5

corn chowder, parmesan, paprika aioli, grilled sourdough

vg

£13.8

SKEWERS

chicken gizzards, parmesan

gf

£2.8

grilled halloumi, kale pesto

vg/gf

£6.5

Aleppo pepper king prawns

gf

£7.8

lemon pepper chicken thigh

gf

£7.5

LARGER PLATES

<div><div>grilled coconut cauliflower, red lentil dhal, spinach, broccoli, herb pita</div><div>vg</div><div>+ king prawns</div><div>£6</div><div>suggested wine pairing: Viognier Gran Reserva - Indómita</div></div>	<div><div>bone-in chicken schnitzel, wild mushroom ragout, tarragon crème fraîche</div><div>suggested wine pairing: Zweigelt - Funkstille</div><div>£22.8</div></div>	<div><div>dry-aged Longhorn minute sirloin, fried St. Ewe egg, salsa verde</div><div>gf</div><div>suggested wine pairing: Cabernet Sauvignon - Morandé</div><div>£17.5</div></div>
<div><div>miso cod, smoked celeriac, pickled girolles, sake-braised leeks</div><div>suggested wine pairing: Chardonnay - Indómita</div><div>£23.5</div></div>	<div><div>roast lamb, spiced squash, harissa jus, squash crisps</div><div>gf</div><div>suggested wine pairing: Pinot Noir - La La Land</div><div>£24.7</div></div>	<div><div>380g New York strip</div><div>gf</div><div>East Anglian - aged for 56 days</div><div>suggested wine pairing: Côtes-du-Rhône - Ferraton</div><div>£42</div></div>
<div><div>whole grilled sea bass, pickled cucumber, nuoc cham</div><div>gf</div><div>+ king prawns</div><div>£6</div><div>suggested wine pairing: Chenin Blanc - Liberty Freetrade</div></div>	<div><div>soul burger; beef patty, smoked cheddar, jerk quince mayo, pink pickled onion + smoked streaky Dingley Dell bacon</div><div>£2</div><div>suggested wine pairing: Syrah - Cremele Recas</div><div>£15.5</div></div>	<div><div>New York strip tagliata, rocket, parmesan, herb dressing</div><div>gf</div><div>suggested wine pairing: Salice Salentino Riserva - Ducale</div><div>£43.5</div></div>
<div><div>rum-battered haddock & chips, bean salad, bone broth curry, bacon tartare</div><div>suggested wine pairing: Sauvignon Blanc - Holdaway Estate</div><div>£23.8</div></div>	<div><div>chicken bun; buttermilk chicken, Comté, pickled carrots, gherkin, tomato, chipotle mayo</div><div>suggested wine pairing: Grüner Veltliner - Funkstille</div><div>£15.8</div></div>	

MONTHLY SET MENU

£28 for three courses

ask to see this month's peak-season menu

SIDES

<div><div>braised kale & edamame, chilli, ginger, black sesame</div><div>vg/gf</div><div>£6.4</div></div>	<div><div>grilled sweet potato, horseradish cream</div><div>vg/gf</div><div>£6.8</div></div>	<div><div>mixed leaves, honey vinaigrette, parmesan</div><div>gf</div><div>£5.5</div></div>
<div><div>charred king cabbage, caesar, anchovies, bacon, parmesan</div><div>gf</div><div>£6.8</div></div>	<div><div>truffle mac & cheese, crispy shallots & capers</div><div>vg</div><div>£9.5</div></div>	<div><div>avocado salsa</div><div>vg/gf</div><div>£4.8</div></div>
	<div><div>chips, sesame salt</div><div>vg</div><div>£5.8</div></div>	<div><div>creamed corn</div><div>vg/gf</div><div>£5.5</div></div>

ANY ALLERGIES?
SCAN THE QR &
LET US KNOW.

PARTIES & EVENTS

private rooms. exclusive terraces. full venue hire.
for groups of up to 250 guests

100% OF OUR DISCRETIONARY
SERVICE CHARGE GOES TO THE TEAM.
ALWAYS HAS, ALWAYS WILL.

APERITIVO HOUR

4-6pm daily
cocktails, guest beers & wine