

PRE-DRINKS

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

£13.5

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

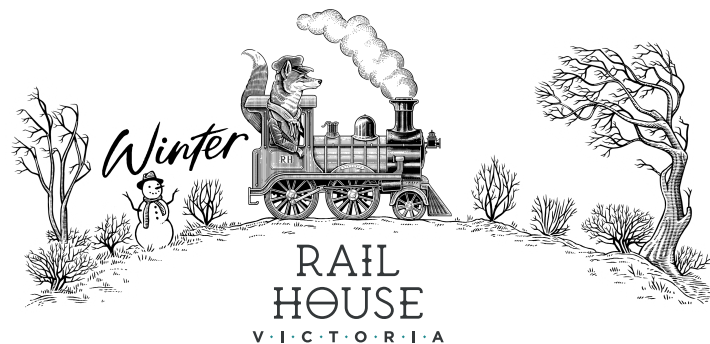
£14.2

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

vg

£6.8

£8

our small plates are perfect for sharing

burnt miso aubergine, garlic labneh, coriander oil,  
seeds, pomegranate vg/gf

ox tongue pastrami, celeriac remoulade gf

tempura broccoli, sesame glaze vg

whipped paneer, grilled za'atar pita

vg

£10

ask the team for their recommendations

Scottish scallop, parsnip purée,  
saffron cream, caviar gf

aged gouda croquettes, lingonberry

hot artichoke & parmesan dip, grilled sourdough

smoked cod roe, grilled za'atar pita

£12+

soft shell crab tempura, black garlic ponzu aioli

£12

crispy pork belly, XO sauce gf

£12.7

Brook Street lamb kofta, smoked garlic aioli,  
pink pickled onions, pine nuts, grilled pita

£12.9

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

courgette & corn fritters, beet hummus, feta, fresh herbs

vg/gf

£13.5

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

vg/gf

£14.2

puy lentil stew, aubergine, vegan sour cream, urfa chilli

vg/gf

£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

grilled cauliflower,  
apricot & pine nut pesto, cauliflower,  
crispy leaves vg/gf  
+ Aleppo pepper king prawns £6  
suggested wine pairing: Viognier Gran Reserva - Indómita

£17.8

bone-in chicken schnitzel,  
wild mushroom ragout, tarragon crème fraîche  
suggested wine pairing: Zweigelt - Funkstille

£22.8

dry-aged Longhorn minute sirloin,  
fried St. Ewe egg, salsa verde gf  
suggested wine pairing: Cabernet Sauvignon - Morandé

£17.5

roast hake,  
rainbow chard, brown shrimp butter gf  
suggested wine pairing: Chardonnay - Cramele Recas

£25.5

Barbary duck breast,  
smoked celeriac, blackberries gf  
suggested wine pairing: Pinot Noir - La La Land

£24.5

380g New York strip gf  
East Anglian - aged for 56 days  
suggested wine pairing: Malbec - Manos Negras

£42

whole grilled sea bass,  
pickled cucumber, nuoc cham gf  
+ Aleppo pepper king prawns £6  
suggested wine pairing: Chenin Blanc - Liberty Freetrade

£27.5

soul burger;  
beef patty, smoked cheddar, jerk quince mayo,  
pink pickled onion  
+ smoked streaky Dingley Dell bacon £2  
suggested wine pairing: Shiraz - Wild & Wilder

£15.5

New York strip tagliata,  
rocket, parmesan, herb dressing gf  
suggested wine pairing: Chianti DOCG - Le Chiantigiane

£43.5

rum-battered haddock & chips,  
bean salad, bone broth curry, bacon tartare  
suggested wine pairing: Sauvignon Blanc - Holdaway Estate

£23.8

chicken bun;  
buttermilk chicken, Comté, pickled carrots, gherkin,  
tomato, chipotle mayo  
suggested wine pairing: Grüner Veltliner - Funkstille

£15.8

MONTHLY SET MENU

£28 for three courses

ask to see this month's peak-season menu

braised kale & edamame, chilli, ginger,  
black sesame vg/gf

£6.4

grilled sweet potato, horseradish cream

vg/gf

£6.8

truffle mac & cheese, crispy shallots & capers

vg

£9.5

chips, sesame salt

vg

£5.8

mixed leaves, honey vinaigrette, parmesan

gf

£5.5

avocado salsa

vg/gf

£4.8

creamed corn

vg/gf

£5.5

ANY ALLERGIES?  
SCAN THE QR &  
LET US KNOW.

Charity No. 1152205

SPREAD  
A SMILE

we are proud to support Spread a  
Smile in their mission of bringing  
joy to children in hospitals - find  
out more at spreadasmile.org

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

APERITIVO HOUR

4-6pm daily  
cocktails, guest beers & wine