

Warm potato dinner rolls, salted butter Chips w/ old bay seasoning Ibérico Salchichón Cheese plate	5 4 14 12
Oysters w/ sun sweet melon & tomatillo (2 per portion) Gilt head bream, kaffir, serrano chile, arbequina Steak tartare & anchoïade w/ crisps	12 17 21
Judion beans, grilled hen of the woods & zhoug Marinated seasonal peppers w/ garlic oil Spring lamb cutlets, Greek yoghurt, charred onion Roast poussin, mashed potato & watercress Steamed turbot & spiced saffron bisque	16 21 23 22 34
Welsh rarebit	9
Coffee & tonka bean éclair Blackcurrant, meringue & jersey cream	9

Our menu changes regularly and focuses on the freshest seasonal produce delivered to us from our suppliers. As a result, dishes and ingredients may change day to day, but we will always endeavour to accomodate any dietaries & allergens. Please speak to your server.