



cured pigs jowl	2.5
padron tempura	3.5
pigtails	4.5
crispy ox cheek	5.5
brisket bun, pickled red chilli	5.5 / 9.0
pastrami, pickles, mustard + dill	6.5
salt baked beetroot, goat cheese, hazelnuts	7.0
sea bream crudo, grapefruit, pickled ginger, jalapeño	7.5
mushrooms on toast, beef dripping gravy	8.0
coal roasted aubergine, red miso, toasted cashews	8.5
whole grilled mackerel, sour grape + lime salsa	9.0
thick-cut pork rib, pickled cucumber	9.5
beef brisket, mustard barbecue	11.5
30-day dry aged beef rib, pickled red chilli	16.5
cornish day boat fish, lemon + parsley dressing	M.P.
whole beef brisket for the table	150.0
[subject to availability and / or 24-hour pre-order]	
citrus, shaved fennel, green chilli, mint	5.0
jacket potato, smoked rarebit	5.0
grilled baby gem, walnut gremolata, crispy bacon	5.5
charred greens, tahini, pomegranate, dry-roasted nuts	6.0
sticky toffee pudding, clotted ice cream	6.5
salted caramel ice cream, hazelnut praline	4.5

Please notify your waiter of any allergies.

Proud to be working with the Rebuild Barbuda Relief Fund, supporting the victims of Hurricane Irma. A discretionary £1 will be added to your bill. Please ask if you would like this removed.