

MENU

STARTERS & SHARING

Stone-baked bread & salted butter	2.5
Chilli salt squid, smoked chilli & lime dressing	9
Salt marsh lamb loin, fennel remoulade, charred baby gem, anchovy mayonnaise	9.5
Leek & potato soup, chive crème fraîche	7.5
Grilled octopus, squid ink spelt, rocket, blood orange dressing	12
Jerusalem artichoke panna cotta, Yorkshire rhubarb, pine nut granola	8
House-cured charcuterie board, clementine relish, piccalilli, spiced feta & sourdough	16.5
Shetland mussels, white wine, saffron & grilled focaccia	9

MAINS

Spiced prawns salad, baby potatoes, spring onions, baby gem & chili mayonnaise	13
Beluga lentil salad, avocado, round lettuce, honey mustard & almond dressing <i>with smoked ham hock</i>	11 13
Pan-fried salmon, Charlotte potatoes, wild garlic, crayfish & vermouth velouté	19.5
Baked cauliflower, salsify, kale pesto, black truffle & candied walnuts	16.5
Beer battered fish & chips, crushed peas, tartare sauce	15
Salt marsh lamb shank, salt-baked celeriac, purple sprouting broccoli, onion gravy	22
* Dry-aged beef burger, smoked Applewood Cheddar, coppa, onion jam, fries	17
Quinoa burger, mastello, avocado, beetroot relish, sweet potato fries	15
Pan-roasted hake, purple potatoes, grilled endive, kohlrabi slaw, pomegranate dressing	19
White Park beef rump, braised short rib, crispy polenta & calçot onions	21

** £1 of every burger sold will go to the Marylebone Food Cycle charity project.*

GRILL

*Served with Horseradish & pancetta mash or triple cooked chips and a sauce of your choice.
Sauces: Bone marrow sauce, Peppercorn sauce, Béarnaise, Red wine jus*

Spiced baby chicken	18
Suffolk pork Tomahawk 400gm	22
Cardington grass-fed rib fillet 220gm	24
Côte de boeuf 800gm	65

SIDES (ALL £4.5)

Fries, plain or with truffle & parmesan
Sweet potato fries, spiced mayonnaise
Mixed leaves, beetroot, kohlrabi, orange
Truffle mac & cheese
Broccoli
Grilled hispi cabbage, cashews

SUNDAY ROAST

Served all day Sunday, with all the trimmings and seasonal vegetables

Cardington grass-fed beef rib	22
Waveney Valley pork, apple sauce	19
Salt marsh lamb, mint sauce	19.5

*Enjoy a whole roast for 4-5 people to share, served with all the trimmings.
Bookings for our sharing roast require 48 hours notice.*

PUDDINGS

Bramley apple pie, salted caramel, pecans, vanilla ice cream	7.5
Passion fruit cheesecake, pineapple sorbet	7.5
Almond & forced rhubarb tart, pastry cream, yoghurt sorbet	7.5
Valrhona dark chocolate & banana delice, hazelnut financier, salted caramel ice cream	7.5
Warm cinnamon doughnuts, coffee custard, malt	7.5
Selection of British cheese, quince, grapes & biscuits	11.5

*An optional 12.5% service charge will be added to your bill.
Please inform our staff if you have any dietary or allergen requirements.*