



**SEE OUR BOARD FOR  
DAILY SPECIALS**

## MENU

*Our menu is comprised of sharing plates freshly prepared by our head chef Gustavo from the finest seasonal ingredients*

Cerignola olives 4 ✓

Sourdough, Umeboshi butter 5 ✓

Charcuterie plate 8 each  
(ask for daily selection)

Cheese board 19.5 ✓



Chickpeas chips, aioli 8 ✓

Mushroom arancini, sun dried tomato pesto 10.5 ✓

Chestnut soup 9.5 ✓ (add truffle for 10£)

Endive salad, apple, walnut, Ossau Iraty 13.5 ✓

Smoked salmon, cucumber, sour cream, Oscietra caviar 18.5

Foie Gras, grapes purée, Port 12

Mushroom fricassee, egg yolk 14 ✓ (add truffle for 10£)

Italian Steak tartare, Sourdough 18.5

Roast Turkey breast, smoked cranberry puree, gravy 22.5

Pumpkin, tamarind glaze, peanut sambal, green curry ice cream 18.5 ✓



Hazelnut & chocolate délice 10

Apple Strudel, Mulled wine ice cream 12

Pistachio ice cream, olive oil 4

Porte Noire Affogato, Amaretto 7.5

Sorbets 3.5 per scoop

For any allergen information, please speak to a member of our team. A discretionary 12.5% service charge will be added to your bill.