

May.

We believe food and drinks can inspire our community, when served with hospitality and positivity. Our ingredients are sustainably sourced and produced seasonally, and we aim to champion producers for their love of the land and our future.

Snacks.

| | | | |
|--|--------|-------------------------|--------|
| Nocellara olives | 4 – 00 | Truffle & Pecorino nuts | 4 – 00 |
| Beef brisket croquettes & truffle mayo | 6 – 50 | Crudites & Goat cheese | 5 – 50 |
| Cull yaw mutton skewer & wild garlic mayo (each) | 5 - 00 | | |

Plates.

| | | | |
|--|--|--|---------|
| Asparagus & Courgettes. | | | |
| Tempura, soy mayo & shizo | | | 9 - 50 |
| Tuna Belly. | | | |
| Charred, ginger, sesame & lime dressing, cucumber | | | 13 - 50 |
| Wild Mushrooms. | | | |
| Sauted, Paris, King Oyster, Hen of the Woods & Morelles, croutons, Pecorino Romano | | | 12 - 00 |
| Tropea Onion. | | | |
| Grilled, Cime di Rapa, salad cream & Vitelotte potatoe crisps | | | 12 - 50 |
| Stonebass. | | | |
| Pan fried, Isle of Wight tomatoes, wild garlic, bone marrow & chicken jus | | | 17 - 00 |
| Seabream. | | | |
| Ceviche, daikon, red chili, blood orange & ponzu, crispy nori | | | 11 - 50 |

Big piece.

Ex Dairy Cow rib of beef, 108 day dry-aged, 400g
Medium rare, with red chimichurri 70 – 00

Sides.

| | |
|--|--------|
| Hispy cabbage, mustard & herbs | 5 – 50 |
| Sauted Jersey Royals potatoes & carraway | 6 – 50 |
| Endive, kohlrabi, apple, walnuts & calamansi | 6 – 00 |

A discretionary 12.5% service charge will be added to your bill.

We serve unlimited filtered still and sparkling water by Belu. A voluntary £1 goes on your bill, helping to transform lives worldwide with clean water, with 100% of Belu profits going to WaterAid.

For allergies and dietary requirements, please ask the Team.



May.

Wines.

| | 125ml | Bottle |
|--|---------|---------|
| Sparkling. | | |
| Prosecco Lampo, Borgoluce, Italy, N.V. | 9 - 00 | 44 - 00 |
| Pierre Gerbais Champagne "Réserve", N.V. | 12 - 00 | 70 - 00 |
| White. | | |
| 974 Viognier, Chateau Pesquié, Vin de Pays, France, 2019 | 8 - 00 | 42 - 00 |
| Bourgogne Blanc 'Les Grands Champs,' Domaine Duroché, 2017 | 12 - 00 | 62 - 00 |
| Riesling, Knaub, Württemberg, Germany, 2019 | 9 - 00 | 47 - 00 |
| Whitey Weisswein, Matthias Warnung, Kamptal Austria, 2019 | 10 - 00 | 52 - 00 |
| Zdenek Vykoukal, Ryzlink Vlašsky, Slavkov, Moravia, Czech Republic, 2015 | | 60 - 00 |
| Leeuwin Estate "Prelude" Chardonnay, Margaret River, Australia, 2017 | | 67 - 00 |
| Rosé & Orange. | | |
| Volubilia Gris, Morocco, 2019 | 8 - 00 | 42 - 00 |
| Jaroslav Osička, Oranž, Bilovice, Moravia Czech Republic, 2019 | 10 - 00 | 52 - 00 |
| Red. | | |
| Villa Saint Roch "Quartet", Minervois, France, 2016 | 8 - 00 | 42 - 00 |
| "Gamine" Syrah, Pierre Jean Villa, Vin de Pays Rhône, France 2016 | 12 - 00 | 62 - 00 |
| Magula, Carbonia, Sucha nad Parnou, Slovakia, 2019 | 9 - 50 | 52 - 00 |
| "Greco Nero", Nasciri, Calabria IGP, Italy 2018 | 10 - 00 | 47 - 00 |
| Pinot Noir Willowlake Vineyard, Oakridge, Australia, 2017 | | 58 - 00 |
| Le Serre Rouge, Domaine Bramadou, Côtes du Rhône Villages, France 2016 | | 55 - 00 |

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To finish.

Cheese Platter.

Seasonal hard & soft, smoked salt honey, garnish de saison 11 - 00

Strawberries.

Eton Mess, fresh & macerated, meringue, cream 9 - 00



To drink.

Railway Porter, The Five Points Brewing Co, Hackney, London, 4.8% 7 - 50

MUZ vermouth, Partida Creus, Spain, 13% 70ml 13 - 00



Hot Drinks.

Espresso 3 - 00 Double Espresso 3 - 50

Cappuccino, Latte, etc, 4 - 00 Tea 4 - 00



We also do takeaway!



@publiclondon