

Alcoholic Drinks



Amaro Averna

9
€

Uncategorized



Classic Sazerac

10
€

Mains



Tamworth Pork, Celeriac Puree, Apple Sauce

23
€



Aged Beef Rump, Roscoff Onion and Pickled Walnut, Horseradish Cream

27
€



14 oz. Rib-Eye Steak, Truffle Butter

46
€



8 oz. Bavette, Roscoff Onion, Three Cornered Leek, Trencher

21
€



6 Hrs Braised Ox Cheek, Roast Celeriac Purée, Pickles, Lovage Crumb

29
€



Tamworth Pork Chop, Coco Beans, Green Sauce

26
€



Roast Cod, Crispy Pork Cheek, Cabbage Mustard

26
€



Ravioli, Ricotta, Cime di Rapa, Black Olives, Pinenuts

18
€



Cornish Gurnard, Bouillabaisse Sauce, Fennel Crab

23
€

SIDES



Smoked Mash, Crispy Shallots

5
€



Purple Sprouting Broccoli, Almonds, Burnt Butter

6
€



Hispi Cabbage, Fermented Chilli Dressing

5
€



Baby Gem, Yoghurt, Mint, Pickle

5
€

Starters



Chicken-Liver Paté, Apple Chilli Jelly, Candied Pecans, Chicken Fat Toast

10
€



Fried Potato Gnocchi, Jerusalem Artichokes, Stichelton, Sage

10
€



Goat's Curd, Salt Baked Beetroot, Candied Chioggia, Blood Orange

9
€



Roast Clams, 'Nduja, Smoked Chilli, Sourdough Toast, Garlic Mayo

15
€

Main



Selection of British Cheese, Cranberry Chutney, Crackers

14
€



Chilled Rice Pudding, Rhubarb, Caramelised White Chocolate, Puffed Rice

8
€



Apple Hazelnut Millefeuille, Hazelnut Crunch, Apple Brandy Ice Cream

9
€



Pistachio Polenta Sponge, Chocolate Sorbet, Blood Orange

9
€



Seville Orange Upside down Cake, Pecan, Stem Ginger Ice Cream, Whiskey Butterscotch

9
€

First Course



Burrata, Tropea Onion, Smoked Almonds, Olive Dressing

Dessert Wines



Felsina Vin Santo del Chianti Classico, 2007 Castelnuovo Berardenga, Italy

6
€



Innocent Bystander Moscato, 2017 Yarra Valley, Australia

6
€



Pierre Bise Coteaux du Layon Beaulieu 'L 'anclaie ', 2014 Loire Valley, France

6
€



Quinta do Seixo Port Sandeman, 2013 Douro, Portugal

6
€

Nibbles



Sourdough, Rye Loaf Crackers, Whipped Butter

5
€



Colchester Oyster, Cucumber Gin Granita, Dill



Short Rib Rose Harissa Croquettes

6
€



Dressed Olives

5
€

Second Course



East London Gin Cured Trout, Rhubarb, Fennel, Hazelnut

Third Course



Ravioli, Ricotta, Cime di Rapa, Black Olives, Pinenuts

Fourth Course



6hrs Braised Ox Cheek, Roast Celeriac Purée, Rosemary Porcini Breadcrumbs

After-Dinner Drinks



Fifteen Espresso Martini

10
€



Grapes Pears (Grappa, Lillet Blanc, Pear Liqueur)

11
€



Salvatore Limoncello

9
€



The English Smokey Whisky

10
€

Non classé



Citrus Pavlova, Coconut Lime Cream, Calamansi Sorbet