



DINNER MENU

TIDBITS

Sourdough Bread & Butter	2.5
from the old post office bakery, whipped butter	
Fried Yellow Plantain	4
beer-braised onions & oregano...add chicken skewers - 3	
Crispy New Potatoes	4
chimichurri, gorgonzola sauce...add wiltshire beef - 3	
Caesar 2.0	4
parmiggiano reggiano dressing, mint, compressed cucumber	

KITCHEN PLATES

Trombetta Courgettes	6
toasted seed & walnut crumble, summer savoury dressing	
Poussin PB & J	9
buttermilk-fried with fregola grape jam, creamy peanuts	
Creedy Carver Duck	9
"rillette"-style with duck jam, grilled flatbreads & lavender	

GRILLED PLATES

Hispi Cabbage	6
smoky tofu dressing, pickled peanuts, chilli threads & coriander	
Charred Coley	8
slow-cooked in olive oil, roasted hazelnuts & toasted garlic	
Miso & Honey Glazed Lamb Belly	10
bobby, runner bean & snap pea tartare with lemon dressing	

PASTRY

Harvest Pudding	5
grilled peaches, english strawberries & sweet corn	



MODERN DINING, ANCIENT TECHNIQUES

We're not sure how to best define or label our cooking. Modern British Tapas? That's a start but still, it doesn't give much away. Generally, we try to avoid it, leaving it up to the six words up top to let our guests' imaginations roam.

Born out of a chance encounter back in 2014, we ended up working in The Shed in Notting Hill. Their template, small plates of delicious British food, left a lasting impression on how we think food could progress further into the twenty-first century.

We love the simplicity of seasonal and local ingredients. These aspects motivate us as well as bringing in other global flavours, ingredients, and cuisines. In this way, we try and reflect the diversity and multiculturalism of South London and the UK through our food.

We get bored making the same old stuff so don't be surprised if the menu changes frequently. We love searching for new flavour combinations to make our & your taste-buds dance with delight.

Cheers!

Remi and Aaron

P.S. Try the cocktails – they're dynamite.



DRINKING MENU

COCKTAILS

Bubbles & Black	7.5
lemoss, black currant	
Boston Sour	7.5
bulleit 95 rye, sorrel	
Rose Mary Berry	7.5
sw4 london dry gin, raspberry, rosemary	

BEER & WINE

Soft Drinks	3
coke, diet coke, limonata, fanta	
40ft Pale Ale	4.5
brewed in a shipping container in dalston	
40ft Larger	4.5
no, it's not a typo!	
Opta Tinto	5 19
2014, tinta roriz, touriga nacional, afrocheroiro Dao, Portugal	
Opta Branco	5 19
2016, malvasia fina, encruzado, cereal branco Dao, Portugal	
Lemoss Prosecco	7 24
n/v, unfiltered prosecco from glera grapes Veneto, Italy	

DESSERT COCKTAILS

Wake Me Up Before You Cocoa	7.5
demerara rum, coconut, coffee, chocolate	

Please do let your server know of any allergies or dietary requirements in the group
A discretionary service charge of 12.5% will be added to your bill at the end of the meal