



## DINNER MENU

### TIDBITS

<b>Sourdough Bread &amp; Butter</b>	2.5
from the old post office bakery, malt butter	
<b>Fried Yellow Plantain</b>	4
beer-braised onions & oregano...add chicken skewers - 3	
<b>Crispy New Potatoes</b>	4
chimichurri, gorgonzola sauce...add wiltshire beef - 3	
<b>Summer Tomato Salad</b>	5
heritage tomatoes, smoked ricotta	

### KITCHEN PLATES

<b>Trombetta Courgettes</b>	6
toasted seed & walnut crumble, summer savoury dressing	
<b>Charred Coley</b>	8
slow-cooked in olive oil, roasted hazelnuts & toasted garlic	
<b>Creedy Carver Duck</b>	9
"rillette"-style with duck jam, grilled flatbreads & lavender	

### GRILLED PLATES

<b>Hispi Cabbage</b>	6
smoky tofu dressing, pickled peanuts, chilli threads & coriander	
<b>Boneless Chicken Leg</b>	9
fresh carrot and radish slaw, truffled-ponzu sauce, spring onion	
<b>Miso &amp; Honey Glazed Lamb Belly</b>	10
english pea tartare with pickled gooseberry dressing	

### PASTRY

<b>Harvest Pudding</b>	5
grilled amarillo 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

<b>Bubbles &amp; Black</b> lemoss, black currant	7.5
<b>Boston Sour</b> bulleit 95 rye, sorrel	7.5
<b>Rose Mary Berry</b> sw4 london dry gin, raspberry, rosemary	7.5

### BEER & WINE

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

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