



midweek prix-fixe menu

SOMETHING TO START (BY THE GLASS)

Cava	10.5		Champagne	18
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THE MENU

Our prix-fixe menu runs Tuesday to Thursday and offers a snapshot of what we do—seasonal, ingredient-led cooking with bold flavours and a few surprises. It's a pared-back version of our tasting menus, perfect for a quick bite. Please remember to inform your server of any allergies or dietary needs. Substitution requests due to preferences are subject to our kitchen's discretion.

UNLIMITED FILTERED WATER

We serve unlimited filtered still and sparkling water by Belu at £1 per guest, with £0.5 going to Belu, a social enterprise who give 100% of its profit to WaterAid to transform lives worldwide with clean water.

SNACKS TO START

House MSG-Spiced Popcorn	2
Pickles & Cheese Plate	4
Homemade Bread with Whipped Butter	5

2 COURSE MENU | 30pp

choice of starter + main with side OR main with side + dessert

3 COURSE MENU | 40pp

starter + main with side + dessert

STARTERS

Chalkstream Trout rhubarb kosho, lovage

Leeks 'Sabzi' puffed kidney beans, blood orange

Flame-Grilled Celeriac yeast, pickled shimeji

MAINS

Poached Chicken smoked mussel chimichurri

Monkfish smoked mussel chimichurri

Ash-Roasted Cauliflower chimichurri

Aged Beef Striploin (7 supp) green mole, celeriac

SIDE

Grilled Carrots za'atar, mandarin

DESSERT

White Chocolate rhubarb, pink grapefruit

BEFORE YOU GO

Buy a Chef a Beer! | 3.5

**A discretionary service charge of 12.5% will be added to your bill at the end of the meal.
100% of all gratuities go to our staff.**

Feedback is always welcome and if you have any please don't hesitate to share this with your server
Please do remember to let your server know of any allergies or dietary requirements in the group
Game dishes, if served, may contain shot.