



A GLASS TO START

Sparkling Wines

Masia Salat Cava Brut xarel-lo, macabo, parellada Spain NV	8 36
Champagne Vauban Freres Brut France NV	17 80

Cocktails

Mockside (non-alc) homemade 'gin', lemon, fresh mint	10
Smoked Lime Sour smoked lime, tequila, lemon	12
Barrel Aged Negroni campari, vermouth, gin	12.5
Barrel Aged Old Fashioned bourbon, angostura bitters	12.5
Espresso Martini vodka, kahlua, espresso	12.5

THE MENUS

Our menus highlight our approach to British Seasonality, through smoking, curing, and preserving techniques from around the world through two offerings: Culture and Craft. Our Craft menu is a selection of dishes that give a quick glimpse into our style of cooking and preparation and is available until 630pm.

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.



Spring 2026

CRAFT | 48pp

craft wine pairing 3 glasses | **42pp**

SPRING CONSOMÉE langoustine oil, alliums

PRETZELS, SMOKED BUTTER, HONEY MUSTARD

SPRING RAGOUT flamingo peas, sorrel salsa verde

MILK-BRAISED PORK fennel velouté, wild mushrooms

HISPI CABBAGE* tofu emulsion, granola, marmalade-miso

GREY MULLET** fennel velouté, wild mushrooms, granola

HOT CROSS BUNS streusel, apple custard ice cream, ginger

A LITTLE EXTRA...

Beef Donut | 8

Snack Plate | 12

Coffee & Sweets Treats | 5.5

Buy a Chef a Beer! | 3.5

DIETARY REQUIREMENTS

We take dietary requirements and allergies seriously, and do write menus accordingly. As such: * indicates a vegan/vegetarian option, ** indicates a pescetarian option. Substitution requests due to preferences are subject to our kitchen's discretion.



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