



STARTERS

KINGFISH SASHIMI, avocado, lemon gel (gf, df)	16.00
BEEF TARTARE, confit egg yolk, thinly sliced potato crisps (gf, df)	18.00
LONDON BURRATA, citrus dressing, bitter leaves salad (gf, df)	15.00
RED PRAWN TARTARE, soy & lemon dressing (df)	19.00
LENTIL SALAD, cherry tomato, apple, stracciatella (gf, df)	15.00

MAINS

LEMON & THYME MARINATED BABY CHICKEN, cabbage slaw, grilled lemon (gf, df)	25.00
COURGETTE & MINT RISOTTO, garden peas, lemon (vg)	19.00
DRY AGED SIRLOIN STEAK, peppercorn sauce (gf)	32.00
DRY AGED RIB EYE STEAK, peppercorn sauce (gf)	42.00
POACHED COD, St Ivey mussels, mussel broth, garden peas, sea vegetables (gf)	31.00
ROASTED CORNISH SEA BREAM FILLET, glazed carrot, onion seeds, curry (gf)	19.00
CAULIFLOWER STEAK, chimichurri, cauliflower purée, couscous (gf, df, pb, vg)	19.00

SIDES

POACHED DONKEY CARROTS, fresh tarragon (gf, vg)	7.00
TENDER STEM BROCCOLI, lemon chilli dressing (gf, df, pb, vg)	7.00
FRIES (gf, pb, df, vg)	7.00
TRUFFLE FRIES, truffle mayo (gf, pb, df, vg)	9.00
POTATO GRATIN (gf, vg)	10.50

DESSERT

PROFITEROLES, tiramisu & chocolate sauce (vg)	11.00
SALTED CARAMEL TART, vanilla ice cream (vg)	9.00
PUMP STREET CHOCOLATE GANACHE, English strawberries (gf, df, vg, pb)	7.00
SELECTION OF SEASONAL ICE CREAMS (vg, gf)	7.00
SELECTION OF ENGLISH CHEESES, homemade chutney, sourdough bread	15.00

pb - plant based vg - vegetarian gf - gluten free df - dairy free