

APÉRITIFS



A GLASS OF PERRIER JOUET BRUT NV	12.5	APEROL SPRITZ Aperol, Prosecco & soda	10.5	BLOODY MARY Vodka, Bloody Mary mix & tomato juice	10.5
NEGRONI Tanqueray gin, Campari & sweet Vermouth	11	MARTINI Gin or Vodka & Vermouth	11	RAMOS GIN FIZZ Tanqueray, sugar syrup, Orange flower water, egg white, half&half, topped with soda	12

TO SHARE



CENTURY SOURDOUGH BREAD with house butter	3	MOROCCAN HUMMUS warm pitta bread & za'atar (v) Add Pitta	5.5	SMOKED ALMONDS (vg)	3.5
PECORINO & TRUFFLE MIX NUTS (v)	4	CURED MEAT PLATTER cornichons & grilled bread	16	FORMAN'S SMOKED SALMON caper berries, chive cream cheese & grilled bread	12
GIANT GREEN OLIVES rosemary & orange peel (vg)	3.5				

SALADS



FENNEL & CUCUMBER Baby leaf salad, radishes, herbs & orange dressing	8
WALDORF SALAD Chicory & Rocket salad, pear, walnut & Colston Basset dressing	8 / 12
BLYTHBURGH HAM HOCK & DUCK EGG Green beans, salad leaves, hazelnut & honey dressing	8 / 12
CORONATION CHICKEN Free range chicken, gem & baby leaf salad, curry, apricot & almond	11/ 14

V - vegetarian VG - vegan

a discretionary 12.5% service charge will be added to your bill
Please direct any enquires related to food allergies or intolerance to your server.

STARTERS



ONION SOUP London Porter, Kirkham Lancashire & sourdough (v)	7
GREMOLATA CRUSTED SCALLOPS potato, preserved lemon & shimenji mushrooms,	10
CHARRED OCTOPUS rose harissa, cassava charcoal, lemon yoghurt & samphire	12
SHERMOULA ROASTED CAULIFLOWER SALAD organic quinoa tabouleh (vg)	8
ASPARAGUS & WILD MUSHROOM RAVIOLI with walnut & sage (vg)	12/18
BRAISED SHORT RIB OF BEEF potato mousseline & smoked yolk	10

MAINS



ORGANIC SUFFOLK QUINOA & SWEETCORN BURGER Barrel aged feta, brioche bun, tomato & urfa chilli jam, lemon yoghurt & fries (v)	15
PENNE ARRABIATA (v) / TIGER PRAWN Penne pasta, tomato, chilli, basil & parmesan <small>Gluten Free Available</small>	12/15
FRESH TAGLIATELLE CARBONARA Pancetta, smoked yolk & parmesan <small>Gluten Free Available</small>	14
COD LOIN WITH CHORIZO cannellini beans, silverskin onions & parsley	19
LIGHTLY POACHED SALMON Romanesco, kefir, cauliflower & smoked salmon gnocchi	22
BARBARY DUCK BREAST potato pavé & confit leg, almond purée & grillotine cherries	18
ROASTED CELERiac & SHITAKE monksbeard, jerusalem artichoke, celeriac & walnut crumbs (vg)	14
FROM THE JOSPER GRILL	
RUMP OF LAMB FROM DUCKLINGTON FARM shallot purée & rosemary jus	20
MATURED DRY AGED ABERDEEN ANGUS BEEF BURGER Brioche bun, tomato relish, cured bacon, montgomery cheddar & fries	17
30 DAY DRY AGED SPEYSIDE ABERDEEN ANGUS 13oz RIB EYE STEAK	28
25 DAY DRY AGED SPEYSIDE ABERDEEN ANGUS 7oz FILLET STEAK Béarnaise or Green Peppercorn Sauce +£2	30

SIDES



SWEET POTATO FRIES (vg)	4.5	CREAMY MASHED POTATO (v)	4.5
BABY GEM caesar dressing & parmesan	4.5	ORGANIC MIXED GREENS ginger & soy (vg)	4.5
TENDERSTEM BROCCOLI edamame & sesame (vg)	4.5	BUTTERED SPINACH (v) or (vg)	4
POTATO FRIES (vg)	4		

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Ghani Ould-Rabah

EXECUTIVE CHEF

Chef Ghani's culinary journey started from a very early age. As a third generation Chef, Ghani's mother and grandfather played a pivotal role in influencing his career path. Originally from North Africa, Ghani was classically trained in the South of France before coming to Britain to work in some of the most prestigious Michelin-star restaurants. He has worked in London's Ottolenghi, Hakkasan and Viajante to name but a few.

Ghani's love of Asian flavours and techniques, particularly Japanese, have been largely influenced during his time working under Executive Chef, Yoshihiro Murata at Chysan. During this time Ghani had first-hand experience of travelling to Kyoto in Japan, gaining valuable culinary insights.

Ghani's passion and knowledge of food is matched by his talent for sourcing top quality, local ingredients which provide the benchmark for his take on modern classic British cuisine. Never far away are influences from his Middle Eastern heritage. His dishes are packed with intense flavours and diverse textures.



“One cannot think well, love well, sleep well,
if one has not dined well.”

VIRGINIA WOOLF