

## SNACKS

Nocellara Olives, Fennel Seed, Chilli, Orange (VG) (GF)	3.5
Half Pint of Prawns, Marie Rose, Lemon (GF)	6.5
Boneless Korean Fried Chicken (GF)	8.5

## STARTERS

Isle of Wight Tomatoes, Watermelon, Whipped Feta, Nigella Seed, Mint (GF) (V)	9.5
Cannellini Bean Falafel, Beetroot Hummus, Pickled Carrot, Pitta Chips (VG)	9
Prosciutto, Figs, Burrata, Blackberries, Candied Walnuts, Balsamic Vinegar (GF) (N)	10.5
Potted Kiln Smoked Salmon, Pickled Shallot & Cucumber, Grilled Sourdough	9.5
Crispy Courgette Flower, Smoked Ricotta, Truffle Honey, Toasted Sunflower Seeds (V)	8

## MAINS

Sprouting Broccoli Salad, Wild Rice, Radish, Sun Dried Tomato, Pine Nuts, Haloumi (N, V, GF)	10.5
Miso Aubergine, Pak Choi, Cashew Nuts (VG) (GF) (N)	12.5
Breaded Haddock, Chips, Peas, Tartar Sauce	16
Mussels, Pancetta, Shallots, Thyme, White Wine, Cream, Chips (GF)	16.5
Chicken Schnitzel, Duck Egg, Capers, Anchovies, Gravy	17.5
Organic Salmon, Roast Red Peppers, Cherry Tomatoes, Courgettes	19
21 Day Aged Beef Brisket Burger, Swiss Cheese, Russian Dressing, Pickles, Salad, Chips	14
Hampstead Butcher's Aged Rump Steak, Chips, Watercress, Peppercorn Sauce	27

## SPECIAL

Braised Squid, Chickpeas, Tomato, Red Pepper, Parsley	9
Confit Duck Leg, Lentils, Black Cabbage, Breadcrumbs	17.5

## SIDES

Chips	4.5
Grilled Bread & Butter	3
House Salad, Vinaigrette (VG) (GF)	3.5
Buttered Greens	4

## PUDDINGS

Eton Mess, Strawberries, Lemon Curd (GF)	8
Warm Pineapple Upside Down Cake, Coconut Sorbet, Cherry Coulis (VG)	8
Chocolate Pot, Raspberry Ripple, Pistachio Shortbread	8
Ice Cream & Sorbet - Ask For Today's Flavours	2.50 per scoop

Vegetarian (V) Vegan (VG) Nuts (N) Gluten Free (GF)  
 A discretionary service charge of 12.5% will be added to your bill.  
 For allergens, please speak to a member of the team.