

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, Burrata, Basil (GF) (V)	10.5
Cannellini Bean Falafel, Beetroot Hummus, Pickled Carrot, Pitta Chips (VG)	9
Smoked Duck Breast, Grilled Pear, Chicory, Quince Jelly, Pickled Walnut Mayo (GF) (N)	9.5
Potted Hot 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, Pickled 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	14.5
Mussels, Pancetta, Shallots, Thyme, White Wine, Cream, Chips (GF)	16.5
Chicken Schnitzel, Duck Egg, Capers, Anchovies, Gravy	17.5
Whole Lemon Sole, Samphire, Lemon Butter, Brown Shrimp, Capers	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

Barnsley Chop, New Potatoes, Peas, Broad Beans, Mint, Gravy	18
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SIDES

Fries	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.