



Lunch Menu Sample - June 2025

White Wine of the Moment - Cote De Nuits-Villages, Gilles Jourdan, 2021 125ml - 14

Red Wine of the Moment - Cote De Nuits Villages Rouge, Gilles Jourdan, 2021 125ml - 15

Snacks

House Marinated Olives (v)(gf) - 5.5

Seeded White & Wholemeal Sourdough,

whipped marmite butter, thai basil, oyster sauce & green peppercorn houmous - 6.5

Maldon Rock Oysters,

passionfruit chimichurri or shallot vinegar or lemon & tabasco - 4.5 each

Small Plates

Northern Thai Red Curry Soup,

coconut milk, rice cracker (ve)(gf) - 9

Whipped Mozzarella & Marinated Heirloom Tomatoes,

roasted tomato balsamic gel, basil & mascarpone ice cream, toasted crumpet (v) - 10.5

Gochujang Glazed Squid,

sweet pickled peppers, toasted sesame, pickled cucumber - 11.5

Salmon Parfait Mille-Feuille,

fig & hibiscus chutney, puff pastry, pickled fennel - 12.5

Balkan Spiced Lamb Shoulder,

sumac yoghurt, aubergine caviar, artichoke crisp (gf) - 10.5

Main Plates

Cantonese Cauliflower Steak,

cashew & coconut sauce, chilli crisp, crispy cauliflower leaves, cauliflower cous cous (ve)(n) - 19.5

Calabrian Orzotto,

romesco sauce, vegan feta, toasted almonds, confit tomato, fennel, white onion, green pepper (ve)(n) - 21

Beer Battered Cornish Haddock Fillet,

pea purée, house tartar sauce, lemon & frites - 21.5

Barbecued Stone Bass Fillet,

caramelised carrot & ginger puree, tandoori carrot, potato rosti, curried creamed spinach (gf) - 25.5

Mango & Lime Marinated Chicken Breast,

chilli & mint peas, frites, Johannesburg ketchup (gf) - 23.5

Katsu Chicken Brioche Sando,

katsu mayonnaise, ponzu vinaigrette, white cabbage slaw, five spice frites - 22

28 Day Dry Aged 6oz Chargrilled Highland Bavette,

paprika sabayon, roast romano pepper, jalapeno salsa, house frites (gf) - 25

28 Day Dry Aged 8oz Chargrilled Highland Ribeye,

paprika sabayon, roast romano pepper, jalapeno salsa, house frites (gf) - 36.5

Side Plates

House Frites (ve)(gf) - 6

Roasted Carrots, caraway butter (v)(gf) - 6.5

Roasted Beetroot Salad, rocket, elderflower vinaigrette, goat's curd (v)(gf) - 7.5

Hispi & Savoy Cabbage, onion butter (v)(gf) - 7

Green Beans, spring onion & harissa butter (v)(gf) - 7.5

If you have any allergies or intolerances, please consult with a member of the team before placing your order

(gf) – Gluten free, (v) – Vegetarian, (ve) – Vegan, (n) – Contains Nuts

A discretionary service charge of 12.5% is added to all tables