

SNACKS

CAVIAR

GRIDDLED POTATO BREAD
30G 80 / 50G 135

CRUDITÉS

RAW VEGETABLES
WITH CHIVE EMULSION
16

COPPA

FROM COBBLE LANE
WITH HOUSE PICKLES
16

OYSTERS

WITH PICKLED ELDERBERRIES
& SHISO
28 / 56

STARTERS

LONDON BURRATA

WITH PEAR, WALNUTS
& ENDIVE
19

SHETLAND MUSSELS

IN TROUT ROE, SEA WEED
& LEEK VINAIGRETTE
24

BEETROOT

SALAD WITH CITRUS, PINE NUTS
& CHICORY
18

TAGLIATELLE

LOBSTER, MEYER LEMON
& BLACK PEPPER
36 / 46

JARS

ONE 17 / TWO 32 / ALL THREE 45

PORK RILLETTES

CRESS, MUSTARD SEED
& PICKLED ONION

CARROT TARTARE

WITH SPROUTS, QUAIL'S EGG
& SUNFLOWER SEEDS

CHICKEN LIVER

PARFAIT WITH CAPERS,
BRIOCHE & PORT JELLY

MAINS

CARROTS

GRILLED WITH ALMONDS
& COMPSEY CREAMERY SOFT CHEESE
27

HALIBUT

SEARED WITH PORCINI, TURNIPS
& MUSHROOM DASHI
38

DUCK

BREAST, ROASTED WITH KALE
& LAVENDER-GLAZED PLUM
46

PORK

CONFIT WITH CRISP SKIN, ROASTED APPLES
& MUSTARD
42

DRY-AGED BRITISH BEEF

FILLET WITH BONE MARROW HERBED CRUST,
TRUFFLE POTATO TERRINE & MUSHROOM-ANCHOVY SAUCE
56

WHITE TRUFFLES

REASONABLE (4G)
20

RIDICULOUS (8G)
40

served over

RISOTTO OR TAGLIATELLE
WITH BUTTER & PARMESAN
26

TO SHARE

DEVON LAMB

SHREDDED SHOULDER FOR TWO
WITH PICKLED MINT SAUCE, ANCHOVY AIOLI
& GREEN OLIVE DRESSED SALAD

45 PER PERSON

CREEDY CARVER CHICKEN

WITH FOIE GRAS, BRIOCHE
& BLACK TRUFFLE
BRUSSELS SPROUTS & QUINOA

60 PER PERSON

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BEER PAIRING

Fowl Play Schwarzbier
NoMad x 40FT
London, UK

33CL 8 / 1L 26

PLEASE ASK YOUR SERVER FOR INFORMATION REGARDING ALLERGENS & INGREDIENTS.

A DISCRETIONARY SERVICE CHARGE OF 15% WILL BE ADDED TO THE FINAL BILL.