

SNACKS

OYSTERS

WITH PICKLED ELDERBERRIES
& SHISO
28 / 56

CRUDITÉS

RAW VEGETABLES
WITH CHIVE EMULSION
16

COPPA

FROM COBBLE LANE
WITH HOUSE PICKLES
16

HOUSE SOURDOUGH

WITH SALTED BUTTER
5

CHIPS

ROSEMARY & LEMON
9

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

STARTERS

SALMON

CURED WITH PICKLED CUCUMBER,
SOUR CREAM & SEA VEGETABLE TEMPURA
18

LONDON BURRATA

WITH PEAR, WALNUTS
& ENDIVE
19

CAESAR

LITTLE GEM SALAD WITH PARMESAN
& HERB CRUMBLE
16
WITH CONFIT CHICKEN LEG 26

TAGLIATELLE

LOBSTER, MEYER LEMON
& BLACK PEPPER
36 / 46

MAINS

NOMAD CHICKEN BURGER

GRUYERE, SHALLOT
& BLACK TRUFFLE
20

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

DRY-AGED BRITISH BEEF

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

WEEKDAY SET LUNCH

two-course menu
37

LONDON BURRATA

WITH PEAR, WALNUTS
& ENDIVE

or

SALMON

CURED WITH PICKLED CUCUMBER,
SOUR CREAM & SEA VEGETABLE TEMPURA

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CARROTS

GRILLED WITH ALMONDS
& COMPSEY CREAMERY SOFT CHEESE

or

NOMAD CHICKEN BURGER

GRUYERE, SHALLOT
& BLACK TRUFFLE

WHITE TRUFFLES

REASONABLE (4G) / 20

or

RIDICULOUS (8G) / 40

served over

RISOTTO OR TAGLIATELLE

WITH BUTTER & PARMESAN
26

PLEASE ASK YOUR SERVER FOR INFORMATION REGARDING ALLERGENS & INGREDIENTS.

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