

SNACKS

OYSTERS
DRESSED WITH
VERJUS MIGNONETTE
28 / 56

CRUDITÉS
RAW VEGETABLES
WITH CHIVE EMULSION
16

FRIED MAITAKES
WITH ROSEMARY
& TRUFFLE MAYONNAISE
17

HOUSE SOURDOUGH
WITH SALTED BUTTER
5

CHIPS
ROSEMARY & LEMON
9

JARS

ONE 18 / TWO 33 / 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 SMOKED AUBERGINE,
ROASTED PEPPER & THAI BASIL
19

BETROOT
SALAD WITH BITTER LEAVES, PINE NUTS
& WINTER CITRUS
18

TAGLIATELLE
CORNISH CRAB, MEYER LEMON
& BLACK PEPPER
38 / 48

MAINS

NOMAD CHICKEN BURGER

GRUYERE, SHALLOT
& BLACK TRUFFLE
20

LEEK

WOOD-FIRED WITH WHIPPED ALMOND
& OLIVE OIL VICHYSOISE
29

COD

SEARED WITH MUSSELS, MONK'S BEARD
& WATERCRESS
38

DUCK

ROASTED BREAST WITH KALE
& LAVENDER-GLAZED PLUM
46

BEEF

BRAISED CHEEK WITH CELERIAC,
CAULIFLOWER & SARAWAK PEPPER
47

WEEKDAY SET LUNCH

two-course menu

37

LONDON BURRATA

WITH SMOKED AUBERGINE,
ROASTED PEPPER & THAI BASIL

or

SALMON

CURED WITH PICKLED CUCUMBER,
SOUR CREAM & SEA VEGETABLE TEMPURA

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LEEK

WOOD-FIRED WITH WHIPPED ALMOND
& OLIVE OIL VICHYSOISE

or

NOMAD CHICKEN BURGER

GRUYERE, SHALLOT
& BLACK TRUFFLE

PLEASE ASK YOUR SERVER FOR INFORMATION REGARDING ALLERGENS & INGREDIENTS.

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