

SNACKS

CAVIAR

GRIDDLED POTATO BREAD
30G 80 / 50G 135

OYSTERS

DRESSED WITH
VERJUS MIGNONETTE
28 / 56

CRUDITÉS

RAW VEGETABLES
WITH CHIVE EMULSION
16

FRIED MAITAKES

WITH ROSEMARY
& TRUFFLE MAYONNAISE
17

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

LONDON BURRATA

WITH SMOKED AUBERGINE,
ROASTED PEPPER & THAI BASIL
19

ORKNEY SCALLOPS

WITH PARSNIP, APPLE
& PINE
26

VEAL TARTARE

WITH OYSTER EMULSION, HERBS
& HAZELNUTS
24

BEETROOT

SALAD WITH BITTER LEAVES, PINE NUTS
& WINTER CITRUS
18

SPINACH RIGATONI

GARLIC, OLIVE OIL
& ALEPPO CHILLI
24 / 34

TAGLIATELLE

CORNISH CRAB, MEYER LEMON
& BLACK PEPPER
38 / 48

MAINS

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

LAMB

RACK WITH PECORINO, PISTACHIO
& GARDEN PEAS

48

BEEF

BRAISED CHEEK WITH CELERIAC,
CAULIFLOWER & SARAWAK PEPPER

42

TO SHARE

for two to share

DEVON LAMB

SHREDDED SHOULDER
WITH GREEN SALAD, PICKLED MINT SAUCE
& ANCHOVY AIOLI

45 PER PERSON

HEREFORD BEEF

ROAST BONE-IN RIB-EYE, 800G
WITH CRISP POTATO TERRINE
& BÉARNAISE

65 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

SIDES

POTATO MASH

APPLEWOOD-SMOKED

12

IBERIKO TOMATOES

SHALLOT & THAI BASIL

9

GREEN SALAD

DRESSED WITH OLIVES

12

CHIPS

ROSEMARY & LEMON

9

PLEASE ASK YOUR SERVER FOR INFORMATION REGARDING ALLERGENS & INGREDIENTS.

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