

EAT 17

SNACKS

House bread 2.25

Nocellara olives 3.50

Halloumi fries, pomegranate & mint 5.50

Hot wings (GF) 4.95

Buffalo hot sauce & blue cheese / Spicy Korean sauce, spring onion, sesame seeds

STARTERS

Moules mariniere, cream, parsley 8.50

Braised pheasant ragu pappardelle, truffled pecorino & crispy sage 9.00

Burrata, spiced beetroot puree, radish & endive salad, crispy walnuts 8.00

Pan fried scallops, Jerusalem artichoke puree, pancetta & brioche crumbs 9.50

Buttermilk fried squid tacos, avocado, sriracha aioli 8.50

MAINS

Pan fried duck breast, dauphinoise potato, red cabbage & gravy - 18.00

Roasted salmon, beetroot puree, crispy kale, spiced sweet potato, pine nuts, sage brown butter - 16.00

Roast breast of turkey, parsnip puree, pancetta sprouts, pigs in blankets & crispy new potatoes - 17.00

Roasted butternut squash, chestnut risotto, porcini powder - 14.00

Israeli couscous, red pepper & fennel seed stuffed aubergine, feta & sundried tomato dressing 13.50

30-day aged Ribeye Steak, aioli, mushroom gravy, chips - 20.75

Onglet steak (rare or medium rare), aioli, mushroom gravy, chips - 15.00

Cheeseburger, double Gloucester, bacon jam, pickles, chips (GF available) - 12.75

Buttermilk fried chicken burger, slaw, aioli, tomato relish, jalapenos, chips (GF available) - 13.75
(Voted Top 3 burgers in London ES magazine)

Beer battered fish & chips, mushy peas - 13.25

SIDES

Greens / Chips / Mash / Local organic salad - 3.75 each