

KITCHEN MENU *by Jake Taylor*

Small Plates

Five Spice Pork Rilette / Pickled Cucumber (gfo) - £7.5

Pumpkin / Kumquat / Sage (v,gf) - £8.5

Heritage Tomato / Pont d'Yeu goat cheese / Blackberry (vo,gf) - £9.5

Venison carpaccio / Candy Beetroot / Walnut / Horseradish (df,gf) - £14

Moules / Leek butter sauce / Sourdough (gfo) - £14

Large Plates

Celeriac à l'Orange (v,df) - £20

Whole Anjou Pigeon à l'Orange (gf) - £42

Market Fish / Beurre Blanc / Kohlrabi remoulade (gf) - £MP

*from local Jonathan Norris Fishmonger – Tufnell Park

Sides

Crispy potatoes/ Lemon Thyme Aioli (vg,df,gf) - £6.5

Confit leeks/ Hazelnut (vg,gf) - £6.5

Flame Badger / Chicory / Walnut (v,gf) - £6.5

Dessert

Chocolate Cointreau Ganache/ Fig Leaf Cream / Poached Figs / Hazelnuts (vo) - £9.5

Pair with Domaine Rousseau Frères – Malvoisie du Comte Odart 2019 (75ml) £6.5

v - vegan ; vg - vegetarian ; gf - gluten free ; df - dairy free

Some of our foods may contain nuts and other allergens

If you have a special dietary requirement, please notify a member of our team.

An optional 12.5% service charge will be added to your bill.