



### NIBBLES

OLIVES £4  
SALTED ALMONDS £4  
AUBERGINE & TOMATO SAMOSA, RAITA £3  
CHICKEN & COCONUT SPRING ROLL, MIRIN DIP £3  
GARLIC CROSTONI, CHORIZO, PICKLES £5

### BREADS

HUMUS, SMOKED PAPRIKA, FLATBREAD £6  
BEETROOT BORANI, FETA, ONION SEEDS, DILL,  
FLATBREAD £7  
FLATBREAD & OLIVE OIL £3  
BOOK BAG BAKER SOURDOUGH & WHEY BUTTER £4  
GARLIC CROSTONI, ARTICHOKE, GREEN TAPENADE £5

### DIPS

VEGAN BEETROOT BURGER WITH CHIPS £15.5  
BEETROOT & HALOUMI BURGER WITH CHIPS £15.5  
CHEESEBURGER WITH CHIPS £15.5  
*TGA bun, lettuce, tomato, pickles, bloody mary  
ketchup, mayo, crispy shallots*

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### STARTERS

CARROT & GINGER SOUP, YOGHURT, CUMIN, SOURDOUGH £7  
MACKEREL, WHITE BEAN PUREE, FENNEL & OLIVE SALAD, CHORIZO £9  
RED PEPPER & MOZZARELLA ARANCINI, CHARCOAL GRILLED TEMA ARTICHOKE, PESTO £8  
CHARCUTERIE, PICKLES, SOURDOUGH £12

*Organic carrots, Neals Yard Yoghurt  
Day boat from Kernow Sashimi  
Buffalo Mozzarella  
Brindisa Meats*

### MAINS

HARISSA CAULIFLOWER, BARLEY & CELERIAC PILAF, CORIANDER & MINT SALSA, HAZLENUIT DUKKAH £16  
WILD GARLIC & LENTIL POLPETTE WITH SPAGHETTI & BRAISED IBERICO TOMATO £8/£12  
POLLACK, MONKSBEARD, JERSEY ROYALS & HORSERADISH, PICKLED BEETS £16  
THORNBACK RAY, BRAISED LEEKS, ROAST JERUSALEM ARTICHOKE, GREEN OLIVE TAPANADE £19  
BUTTER ROAST CHICKEN BREAST, MUSHROOM PUREE, CREAMED KALE, MUSHROOM JUS £18  
GARLIC & HERB MARINATED BAVETTE, CAULIFLOWER, RAINBOW CHARD, TARRAGON JUS £19

*Organic cauliflower charcoal grilled  
  
Day boat from Kernow Sashimi  
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Herb fed, free range chicken  
Grass fed British beef*

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### SALADS FOR THE TABLE £5/£8

BITTER LEAVES, BLOOD ORANGE, RADISH, OLIVE  
PURPLE BROCCOLI, ALMONDS, CHILLI, SOURDOUGH  
HERBY SPRING SLAW, LIME & TOASTED FENNEL SEEDS

### SIDES

KALE & PURPLE BROCCOLI, SHALLOT OIL £4  
POTATO & TURNIP DAUPHINOISE £5  
ROAST HERITAGE CARROTS WITH HONEY & THYME £4  
CHIPS WITH ROSEMARY SALT £4

### PUDDINGS

WARM PEAR & ALMOND TART, WHIPPED CREAM £8  
CHOCOLATE CHEESCAKE, HONEYCOMB £8  
RHUBARB CRUMBLE, VANILLA CUSTARD £7  
CHEESE, PICKLES, OAT CAKES £12 & PORT (75ml) £16

We cook over charcoal on our Japanese Robata Grill, or A La Plancha, the Spanish method of cooking on a metal hot plate. Our ingredients - small batch sourdough by Book Bag Bakers - whey butter from Keen's farm in Somerset - meat from Swaledale Farm and Drings Butchers - day boat fish from Wright Brothers - smoked fish from Lambton & Jackson - fruit and veg from London French Garden - cheeses from Neal's Yard. Please let a team member know if you have any allergies or dietary requirements.

A discretionary service charge of 10% will be added to the bill, which is shared fairly amongst staff.