

"I am very specific with my Negroni" 12

Wild Honey St James Spritz 9

Bespoke Vermouth 5

Finocchiona - A traditional salami from Tuscany with fennel seeds and pollen 9

Coppa - A traditional smoked salami, with cinnamon, coriander, juniper and nutmeg 7.88

Slow cooked chicken wings 'Cacio e Pepe' 14

Burrata, fresh peas, shallots and mint 13

Salad of Dorset crab, heritage tomatoes and basil 19

Charentais melon and lardo, rosemary and lemon salt 9

Tempura of courgettes flowers, romesco 11

Salad of french beans, white peach, fresh almonds 9

Farmhouse terrine, house chutney, sourdough 9.5

Scottish girolles on toast, fried organic hens egg 9

Crisp pigs head, sweet gem salad, nduja mayonnaise 11

Fillet of cod, pistou of summer vegetables 26

Grilled Galician Octopus, fricassée of white beans, samphire, datterini tomatoes 24

Rabbit - Roast saddle, slow cooked shoulder cottage pie. Summer greens and girolles 27

Grilled Sirloin of grass-fed beef, crisp potato fondant, green beans, garlic and parsley 32

Bouillabaisse to share 34

Jersey Royal potatoes rolled in salted butter with rosemary 6.5

Buttered spring greens, bacon 6.5

Grilled calçot onions, romesco 6.5

Cheese 4.5 each or 15 for a selection

Classic Wild Honey ice cream, fresh Bermondsey honeycomb 11

Cherries, vanilla panna cotta, crisp rice pancakes 9

English custard tart, salted buttered sultanas and pine nuts 9

Raspberry Mille-Feuille 11

TODAY'S MENU – From midday to 6.45pm

Two courses 23 Three courses 27

Chilled Isle of Wight heritage tomato gazpacho with mint

Summer salad of young leaves and herbs, shallot and chive vinaigrette

Classic Farmhouse terrine, house chutney

Slow cooked breast of Welsh Spring lamb, stew of young summer vegetables

Seared Cornish Mackerel, white beans, chorizo and parsley

Grilled courgettes, Romesco sauce

Crisp choux craquelin bun, vanilla cream

Summer berry sorbet

Today's cheese

Today's Special - Signed Copy Of Anthony Demetre's Cookbook 12