

Sample Daily Menu

Bottomless filtered water 1.50 (*all proceeds go to Great Ormond St Hospital Charity*)

Snacks

House Olives 5.00 / 1698 focaccia & whipped chicken fat 5.50

KFC, sweet chilli & spring onion 5.50 / BBQ Kentish lamb kofta & mint yoghurt 5.50

Starters

Baby gem Caesar Salad, aged parmesan & anchovies 10.00

White gazpacho, summer salad & rapeseed oil (Ve) 11.00

BBQ Scottish mackerel, pickled cucumber & green sauce 10.50

Little Mill Farm pig's head croquette, sand carrot, brown sauce & crackling 14.00

Bluefin tuna Crudo, citrus, Kafir lime & avocado 17.00

BBQ glazed King prawn & aged parmesan 20.00

Mains

Miso glazed cauliflower steak, watermelon & Nori (Ve) 19.50

BBQ Gilt head black bream, Isle of Wight heritage tomato & young basil 24.00

Rye Bay Sole, Jersey royals, gremolata & sea lettuce 24.00

BBQ chicken, ceaser salad, dripping Jersey royals 24.50

BBQ Little Mill Farm Tamworth pork chop, red chard, ginger, apple & sesame 28.00

Romney Marsh lamb chop, chimichurri, coco beans & King oyster mushroom 29.00

"Aurox" 45-day aged beef sirloin, beef dripping chips, café de Paris butter, spring peas & bacon 37.50

45-day aged "Aurox" sirloin on the bone *for 2 to share*, bone marrow, dripping potato, peppercorn sauce & herb salad 44.00 *per person*

Sides

Beef dripping chicken salt chips 6.50 / Herb salted chips (Ve) 6.50 / Spring pea & bacon 6.00

Charred baby gem, Caesar dressing & anchovies 6.50 / Green salad with sherry vinegar (V) 5.50

Hispi cabbage, miso & Romanesco dressing 7.50

Please inform us if you have any dietary requirements. Allergen information is available upon request.

Our produce is sourced from the best farms in the UK and most of our meat is butchered on site. Game may contain shot.

V = vegetarian Ve = vegan P = Pasteurised

We add a suggested 12.5% service charge to your bill. If something wasn't up to scratch, don't pay it! But do tell us what we could do better.

THE
Piglet