



NOCELLARA OLIVES 4

MUTTON SALAMI 8

guindillas

CHICKEN LIVER PARFAIT 9

layla baguette

FARINATA

Lamb ragù, tahini & pickles 6

Charred mushrooms, sesame & scotch bonnet 6

CHOCOLATE & TOASTED RICE RIPPLE 10

popcorn & puffed rice

NIBIRU GRAPES & VERBENA 10

tonka cream

STRACCIATELLA 17

bitter leaves, blood orange & chilli breadcrumbs

BEEF TARTARE 14

gochujang, ginger & endive

WYE VALLEY ASPARAGUS 17

hollandaise & cep powder

GRILLED ARTICHOKE 18

Nocellara, smoked feta, & rocket

BRASSICAS 13

'nduja & sesame

SWEET POTATO AGNOLOTTI 21

chicken wing butter & pecan

SALMON 29

Dashi vinegar, turnip & wasabi leaf

MONKFISH 28

black pepper, lardo & monksbeard

YORKSHIRE LAMB 35

smoked aubergine, wild garlic & anchovy labneh

IBERICO RIBS 32

Ren's jerk

CÔTE DE BOEUF (for 2) 90

Bearnaise foam & mustard leaf salad

vegetarian options available

Soundtrack: Caia

A discretionary 13.5% service charge will be added to your final bill  
Please let our team know if you have any allergies, full allergens information available