



## NIBBLES

Honey Mustard  
Chicken Sausages  
10

Nocellara Olives  
7 (vg gf)

Hummus & Pitta  
10 (vg)

Saute Padron Peppers  
*with smoked salt*  
10 (vg)

## STARTERS

Soup du Jour  
12 (vg)

Traditional  
Chicken Soup  
*lokshen, matzo balls*  
14

Mushroom Risotto  
*shallots, tarragon, parsley, white wine,  
pareve cream cheese, truffle oil*  
Regular 20 / Large 28  
(vg gf)

Seabass Ceviche  
*citrus dressing, chilli, avocado,  
mango, pomegranate seeds, coriander cress*  
28 (can be gf)

Salmon Tartare  
*avocado, crispy artichokes, sashimi dressing*  
28

Tuna Tataki  
*avocado, spring onions,  
red chillies & crispy onions, ponzu dressing*  
32

Steak Tartare  
*cornichons, shallots, capers*  
28

Beef Carpaccio  
*wild rocket, truffle & horseradish mayo,  
shaved parmesan, focaccia croutes*  
32

Foie Gras  
*grape chutney, toasted brioche,  
candied walnuts*  
42 (n)

## SALADS

Nicoise Salad  
*seared tuna, eggs, anchovies,  
green beans, olives*  
28 (gf)

Superfood Salad  
*white & black quinoa, avocado, broccolini,  
broad beans, cucumber, pomegranate  
parsley, basil, pea shoots, orange dressing*  
26 (vg)  
Add grilled chicken for £14 or seared tuna for £16

Crispy Duck Salad  
*mizuna, shiso, watercress, mouli,  
pea shoots, carrot, cucumber,  
watermelon, roasted cashew nuts*  
27 (n)

## MAIN COURSES

Lamb Curry  
*basmati rice, papadoms,  
mango chutney, lime pickle*  
46 (can be gf)

Chargrilled Prime  
Rib of Beef (300g)  
*Skinny fries  
green peppercorn sauce or red wine jus*  
(300g) 60

Veal Chop  
*apple and rosemary purée, cherry plum tomatoes,  
oyster mushrooms, green beans,  
caramelized apple and mustard jus*  
54

Herb Crusted Rack of Lamb  
*pea and mint purée,  
fondant potato, petit-pois,  
facon, baby gem, mustard jus*  
78

House Burger  
*shredded lettuce, skinny fries,  
homemade burger sauce,  
choice of vegan cheese and facon*  
34  
optional fried egg £3

TP Cottage Pie  
*petit pois*  
36

Chicken Supreme  
*pomme purée, sauteed spinach,  
roasted portabello mushrooms, sweetcorn jus*  
39 (gf)

Duck à l'Orange  
*crushed new potatoes*  
46 (gf)

Beer Batter Haddock  
*pea and mint purée, tartare sauce,  
triple cooked chips*  
36

Grilled Fillet of Salmon  
*tomato concasse, zucchini, sauce vierge*  
39

Miso Marinated Black Cod  
*asian greens, mushrooms,  
teriyaki reduction*  
54 (gf)

Vegan Burger  
*mushroom, avocado, shredded lettuce,  
homemade burger sauce, skinny fries*  
26 (vg)

Potato Gnocchi  
*Datterini tomato sauce,  
pistachio pesto*  
28 (v n)

## SIDES

Charred Corn  
& Pomegranate  
Salad  
(vg gf)

Heirloom  
Tomato Salad  
(vg gf)

Sweet Potato  
Fries  
(vg)

Skinny Fries  
(vg)  
All 8

Sauteed Spinach  
(vg gf)

Broccolini,  
Chilli & Garlic  
(vg gf)

Green Beans,  
Confit Shallots,  
Almonds  
(vg n)

v - vegetarian    vg - vegan    gf - gluten free    n - contains nuts

All of the above price are inclusive of VAT. There is a discretionary 13.5% service charge added to your bill.  
Please let us know if you have any allergies or require information on ingredients used in our dishes.