



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 (can be gf)

Tuna Tataki
avocado, spring onions,
red chillies & crispy onions, ponzu dressing
32 (can be gf s)

Steak Tartare
cornichons, shallots, capers
28

Beef Carpaccio
wild rocket, focaccia croutes,
truffle & horseradish mayo
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 s)

MAIN COURSES

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

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
60 (gf)

Veal Chop
apple and rosemary purée,
cherry plum tomatoes, oyster mushrooms,
green beans and mustard jus
62 (gf)

Herb Crusted Rack of Lamb
glazed baby carrots,
carrot purée, potato dauphinoise,
lamb croquette and a lamb jus
78

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

Chicken Vol-au-vent
chicken thigh and mushroom ragout,
thinly sliced leeks, served in a puff pastry case
36

TP Cottage Pie
petit pois
36

Chicken Milanese
chicken schnitzel, half a grilled lemon,
balsamic glazed rocket and tomato salad
39

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

Miso Glazed Fillet of Salmon
sweet & sour pak-choi, mizuna, mouli,
spring onion, chilli, coriander, sesame,
mirin dressing, teriyaki glaze
40 (gf s)

Roasted Fillet of Cod
oven baked cherry tomatoes,
grilled courgettes, sauce vierge
44 (gf)

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

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 s - contains sesame
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.