



NIBBLES

Honey Mustard
Chicken Sausages
12

Nocellara Olives
10
(vg gf)

Hummus & Pitta
12 (vg)

Saute Padron Peppers
with smoked salt
12 (vg)

STARTERS

Soup du Jour
12 (vg)

Traditional
Chicken Soup
lokshen, matzo balls
17

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

Salmon Cocktail
avocado, cucumber, iceberg lettuce, marie-rose
28 (gf)

Marinated Salmon
pickled cucumber, sweet mustard & dill, focaccia
28 (can be gf)

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

Hamachi Carpaccio
mango, kumquat, pomegranate seeds,
honey citrus & soy dressing
34 (can be gf)

Chicken Liver Parfait
cornichons, Disaronno,
mixed leaves, toasted sourdough
26 (can be gf)

Steak Tartare
cornichons, shallots, capers
28

Beef Carpaccio
wild rocket, focaccia croutes,
truffle & horseradish mayo
34

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

SALADS

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

Superfood Salad
white & black quinoa, avocado, broccolini,
broad beans, cucumber, pomegranate
parsley, basil, pea shoots, orange dressing
26 (vg gf)
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
29 (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
62 (gf)

Veal Chop
apple and rosemary purée,
cherry plum tomatoes, oyster mushrooms,
green beans and mustard jus
72 (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

TP Cottage Pie
petit pois
36

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

Grilled Baby Chicken (serves 2)
grilled on open coals,
roasted rosemary & thyme baby potatoes, jus rôti
68 (gf)

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

Beer Batter Haddock
pea and mint purée, tartare sauce,
triple cooked chips
38

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

Roasted Seabass
baby spinach, Datterini tomatoes,
grilled zucchini, olives, capers, balsamic
44 (gf)

Dover Sole (450g)
whole dover sole (on or off the bone),
Bearnaise sauce & Tartare sauce
60 (gf)

Vegan Burger
mushroom, avocado, shredded lettuce,
homemade burger sauce, skinny fries
26

SIDES

Charred Corn
& Pomegranate
Salad
(vg gf)

Heirloom
Tomato Salad
(vg gf)

Sweet Potato
Fries
(vg)

Skinny Fries
(vg)
All 10

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.