

"I am very specific with my Negroni" 12
Amber, our twist on the classic Bijou cocktail 14
Bespoke vermouth 5



£10 off your bill per person, ordering 3 courses from our A la carte menu only, Tuesday to Thursday, all day

Finocchiona - Traditional salami from Tuscany 9
Coppa – Air dried Tuscan ham, with cinnamon, coriander, juniper and nutmeg 9

Ribollita 'Classic Tuscan bean soup' 9
Crisp Tamworth pig's head, endive, salsa verde, nduja mayonnaise 12
Slow baked heritage beetroot 'Cylindra', black pudding, autumn fresh walnuts, grapes 14
Warm Lincolnshire smoked eel, rillettes and gougères, cucumber, skordalia 18
Slow cooked crisp chicken, long cut macaroni, pecorino - Cacio 'e' Pepe 14
Burrata, early autumn Delica squash, salad of endive and Kent cobnuts 13

Classic Marseille bouillabaisse 36
Grilled seabass, autumn greens, Cornish mussels, lemon and chorizo 34
Daphne's Welsh lamb, grilled best-end and slow cooked belly, grilled courgettes, lemon and honey 34
Fallow venison, confit autumn vegetables, conference pear 34
Line caught Cornish mackerel, braised Italian fennel, grilled tomato, chrain 18
Slow baked aubergine, warm salad of freekeh wheat and toasted seeds 16

Purple sprouting broccoli, lemon and garlic 6.5
Charlotte potatoes, roast and crushed with rosemary butter 6.5
Heritage tomato salad, sweet onions, basil 6.5

Selection of French farmhouse cheese, quince paste 15

Wild Honey ice cream, Bermondsey honeycomb 11
Classic English custard tart, golden sultanas, pine nuts, salted butter 9
70% Honduran chocolate and hazelnut 'biscuit' 11
Scottish raspberry sorbet, crisp wafer 9

Canelé, chocolate, coffee or tea 6

TODAY'S MENU – From midday to 6.45pm
Two courses 23 Three courses 27 with a glass of champagne 37

Ribollita 'Classic Tuscan bean soup'
Crisp pig's head, endive, salsa verde, nduja mayonnaise
Grilled Cornish sardines, skordalia, crudité of celery

Daphne's Welsh lamb, grilled autumn greens
Line caught Cornish mackerel, braised Italian fennel, sea vegetables, chrain
Slow baked aubergine, warm salad of freekeh wheat and toasted seeds

70% Honduran chocolate and hazelnut 'biscuit'
Scottish raspberry sorbet, crisp wafer

Food allergy advice. We welcome enquiries from our guests who wish to know whether any meals contain particular ingredients. Please ask a member of staff and we will be happy to help. Price includes VAT. A discretionary 12.5% service charge will be added to your bill.