
SMALL PLATES FEAST



{£30 pp}

For the table

Marcona almonds and nocellara del belice olives (pb, wg)
Jalapeno cornbread, chipotle butter, coriander, lime (v)

Shared small plates

Burrata, roasted beets, endive, walnuts, mandarin shrub (v, wg)

Crisp chilli salt tofu, baby spinach, salted black beans, sesame (pb, wg) ⑥

Fried cauliflower, salted coconut milk, lime pickle, gunpowder (pb, wg) ⑥

Mackerel, new potato salad, garam masala mayonnaise, curry leaves (wg, wd)

Broken lamb meatballs, chermoula, aubergine, tahini, labneh, pickled red onion (wg) ⑥

Jamon and smoked san simon croquettes, saffron aioli ⑥

Choose a pudding (add £5 pp)

Vanilla soft serve, espresso salt-caramel sauce (v, wg)

Hazelnut and elderflower tart, whipped honey cream, blueberries (v, wg)

(v) vegetarian

(pb) plant-based

(wg) made without
gluten

(wd) made without
dairy

⑥ cooked in fryer which
may contain allergen
traces

All our food is freshly prepared in our kitchen so we are unable to guarantee any food or drink is totally allergen-free.
Some menu items marked with a WG, WD, V or PB have been cooked in our deep fat fryer which may contain traces of gluten, dairy or other allergens,
as well as non plant-based matter. For those who suffer serious allergies, please speak with a manager for further information.
A discretionary 12.5% service charge will be added to your bill along with an optional £1 charity donation.