



TAKE AWAY MENU

Please call +44 20 7993 3251 to place your order and make payment.

Your order will be ready to collect from the restaurant.

If you don't want to collect your order, we've partnered with Soho Minicabs who will deliver the food to your door.

Before ordering your food, please call Soho Minicabs on +44 20 3951 7098 to book your collection taxi.

Loaf of sourdough bread with homemade smoked butter 4.5

Starters

Dressed Devon crab, sourdough, brown crab mayonnaise, white almond gazpacho, lemon, enoki, wild garlic 10.5

Cumbrian Angus thick flank tartare, truffle egg jam, Japanese radish, chive oil, nasturtium 10

Roasted foie gras, sesame dressed vegetable salad, salted kombu kelp, pickled ginger, bonito dashi 11.5

Scallop ceviche, smoked avocado, raw artichoke, sunflower seeds, horseradish 10.5

Cured & smoked Scottish salmon, Pink fir potato, caviar oil, creme fraiche, potato liquid 8

Salt baked heritage beetroot, ginger, honey & soy, sheep milk ricotta, red chard, sesame oil 7

Main Courses

Cornish hake, brown butter cauliflower, vegetable curry puree, mint raita, sea purslane 20

Roast rump of Cumbrian lamb, salt-baked Heritage carrot, yoghurt, cumin oil 22

Josper grilled Cumbrian côte de porc, English farro & apple, grain mustard, pickled girolles 19

Roasted Isle of Gigha halibut, confit duck, Lyonnaise onion, Japanese aubergine, foie gras butter, salted almonds 23

Slow cooked Cornish venison loin, spiced red cabbage, salsify, olive oil mash, candied walnuts 23.5

Roasted Cornish day boat brill, cep, pearl barley, chipirones, charred baby leek, mushroom tea 23.5

Roasted Cornish cod, black cabbage & hazelnut pesto, crisp potato, spiced aubergine 12

Confit belly of Cumbrian Saddleback, celeriac & apple puree, braised puy lentils, sea purslane 12

Macaroni & cheese, Montgomery cheddar, parmesan, roasted hen of the woods mushrooms, pangritata 15

Steaks

50 day aged, Native Cumbrian sirloin 24.5

40 day aged, Native Cumbrian ribeye 26

Cooked over charcoal, served with mixed leaf salad, duck fat chips and béarnaise or peppercorn sauce

While Eating

(all at 3.50)

Triple cooked duck fat chips

Mixed herb & leaf salad

Sprouting & tenderstem broccoli, anchovy, chilli

Desserts

(All desserts at 6.5)

Caramelised milk tart, ginger wine gel, almond crack

Hot 70% chocolate moelleux, passionfruit Chantilly

Baked 70% chocolate & peanut butter tart, sour cherry, almond yoghurt



Wine, beer and soft drink list

Sparkling

Moët & Chandon Grand Vintage, Brut, Épernay, France 2012	70.—
Nyetimber Rosé, Sussex, England NV	80.—
Henri Giraud, Blanc De Craie, Aÿ NV	95.—

White

Charquiño, Bodegas Eidosela, Rias Baixas, Spain 2018	25.—
Bourgogne Aligote, Domaine Roux Pere et Fils, Côtes de Beaune 2018	29.—
Riesling, Dr.Burklin-Wolf, Pfalz 2018	35.—
Gavi Di Gavi Riserva, Vigna Madonnina, La Raia, Piedmont 2015	45.—

Red

Trastullo Rosso, Veneto 2018	20.—
Valpolicella, Allegrini, Veneto 2018	29.—
Malbec, 'Gran Corte', Bodega Amalaya, Salta, Argentina 2016	35.—
Rioja Reserva, Finca Valpiedra, Rioja 2012	49.—

Rosè

Château de Berne, 'Esprit', IGP de Méditerranée, France	25.—
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Beer

The Subtle Fox, Freedom Brewery, Staffordshire	4.20
Whitstable Bay, Shepherd Neame, Kent	5.20
London Pilsner, Portobello Brewery, West London	5.20
Crafty Dan 13 Guns IPA, Thwaites Brewery, Mellor Brook	5.90
Saucery SIPA, Magic Rock Brewery, Huddersfield	6.20

Non-alcoholic Beer

Nanny State, Brewdog Brewery, Aberdeenshire	5.00
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Cider

Sassy Pear Cidre, Brittany	5.90
Cidre Breton Brut Traditionnel, Brittany	5.90

Soft drinks	3.—
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