

86 BREWER STREET
LONDON W1F 9UB



BAR & RESTAURANT
LUNCH & DINNER

BREADS & SNACKS

- BBQ CRISPS £4 (pb, gf)
- ROLLED OAT SODA BREAD
cultured butter £6 (v)
- CHEESE & ONION CROQUETTES
grape mustard mayo £9 (v, gf)
- BUBBLE & SQUEAK HASH
plum brown sauce £10 (pb, gf)
- BLACK PUDDING BRIOCHE
brown butter noisette £14

RAW & CURED

- SMOKED SALMON CRUDO
citrus, mint, black olive £13 (gf)
- PRAWN COCKTAIL
gem lettuce, Marie Rose sauce £17 (gf)
- AGED BEEF TARTARE
beef fat charred sourdough £12 / £20
add BBQ spiced crisps £4
- HALF DOZEN OYSTERS
fermented jalapeno, hibiscus mignonette,
spiced Ritz crackers £24

GREENS & GRAINS

- WOODFIRED LEEKS
almond ricotta, caramelised pecans £12 (pb, gf)
- GREEN MINESTRONE
orzo, courgette, chilli £12.5 (pb)
- COAL ROASTED ARTICHOKEs
onion, pear & endive salad £14 (pb, gf)
- BARLEY & ONION PIE
steamed suet, parsley sauce £22 (pb)
- HERITAGE TOMATO PANZANELLA
black pepper croutons, jalapeño £13.5 (pb)
- GRILLED SALSIFY
toasted buckwheat, spenwood cheese sauce £14.5 (pb, gf)
- CELERIAC CARBONARA
pancetta, confit egg, truffle, Spenwood cheese £18 (gf)
- TRUFFLE & "BURRATA" RAVIOLI
hazelnut, lemon, parsley £25 (pb)

FROM THE GRILL

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| CORNISH COD
garlic mushrooms, buttered cabbage
£26 (gf) | LAMB RUMP AU POIVRE
creamed spinach, peppercorn sauce
£26 (gf) | TAMWORTH PORK CHOP
300g, apple sauce
£29 (gf) |
| GRILLED MONKFISH
roast turnips, charred onions,
chive butter sauce £32 (gf) | ROAST CORONATION CHICKEN
coriander, almonds, charred little gem,
curried scraps £35 (gf) | SIRLOIN STEAK
300g, bread & gravy
£45 |

SIDES

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| FRENCH FRIES £5 (pb, gf) | WHOLE LEAF SALAD £6 (pb, gf) |
| BEEF DRIPPING CHIPS £6 (gf) | PURPLE SPROUTING BROCCOLI £8.5 (pb, gf) |
| CHANTENAY CARROTS & DILL £6 (pb, gf) | CREAMED SPINACH £7 (v, gf) |
| TOMATO & VERBENA SALAD £7 (pb, gf) | GARLIC MUSHROOMS £7 (pb, gf) |

All prices include VAT.
A discretionary 13.5% service charge will be added to your bill.

Please let us know if you have any allergies or dietary requirements. We do our best to adapt our dishes to accommodate dietary needs. However, items may be exposed to traces of allergens during preparation.
(v) Vegetarian (pb) Plant-based (gf) Gluten Free