

86 BREWER STREET
LONDON W1F 9UB



MODERN BRITISH BRASSERIE

BAR & RESTAURANT
LUNCH & DINNER

SNACKS & BREADS

GRILLED ISLE OF MULL HAND-DIVED SCALLOP
Tikka Masala butter & sea herbs £18

BBQ SPICED CRISPS £6.50

CHARGRILLED
LION'S MANE SKEWERS
black garlic sauce, crispy onion £9

ROLLED OAT SODA BREAD
cultured butter, toasted milk powder £6.50

CHEESE & ONION CROQUETTES
Montgomery's cheddar, grape mustard mayo £9.50

BRIGHTON 'NDUJA SCOTCH EGG
pickled walnut mayo £10

SMALL PLATES

DRY AGED BEEF TARTARE
smoked bone marrow, pickled shallots, cured egg yolk £24

NUTBOURNE TOMATO
ricotta, torn croutons, basil, nasturtium £16

CAESAR SALAD
gem lettuce, anchovies, Spenwood cheese & croutons
£15.50
Add grilled chicken £7

CORNISH CRAB TART
cucumber, pink grapefruit, crème fraîche £23

MARINATED SUSSEX MARROW
smoked almond, tomato & cucumber £19

SALT BAKED KENTISH
BABY BEETROOTS
smoked quinoa, balsamic pearls & lemon dressing £18

LARGE PLATES

CORNISH RED CHICKEN
girolles, grelot onion, charlotte potatoes & madeira jus £30

SOUTH COAST HAKE
roasted cauliflower, sea lettuce, brown
shrimp & caper butter £29

SMOKED SHORT RIB OF
WEST COUNTRY BEEF
charred kohlrabi, pink fir potato £35

SCOTTISH NATIVE LOBSTER RAVIOLO
Tarragon-scallop mousse, fennel jam & cream bisque £39

HEREFORDSHIRE AUBERGINE
Ragstone, fennel dressing & toasted hazelnuts £26

ROASTED SALT MARSH LAMB
baby carrots, fava beans & sea beets £32

WEST COUNTRY BEER
BATTERED CRISPY COD
triple cooked chips, mushy peas, bone broth
curry sauce & caviar tartare £29

30 DAYS DRY AGED IRISH 10oz RIB EYE
Roasted garlic, smoked sea salt & 4 peppercorn butter £49

SIDES

FRENCH FRIES £6

WHOLE BUTTERHEAD LEAF yoghurt dressing £8

GRILLED WINTER GREENS sriracha mayo £8.50

CHARRED OVERNIGHT BEETROOT
crème fraîche, horseradish £8.50

TRUFFLE "1000" LAYER POTATO
chives, fresh truffle £12

HONEY GLAZED CARROTS £7.50

SHAVED COURGETTE & BASIL SALAD £9

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.