



Labombe Spritz £14
Porto Tonic £15
Negroni £16
Mirafiore Vermouth Bianco £10
**Pierre Moncuit Blanc de
Blancs Champagne** £19
**Charles Heidsieck Rose Reserve
Champagne** £25
**Bla Copenhagen Sparkling Tea
(non alcoholic)** £9

**Infinity Sourdough &
Espelette Butter** £5
Bottarga Toast £7
Hot Tongue Bun £9
**Grilled Duck Heart &
Cherry Skewer** £6.5
King Oyster Gilda £4
Petite Lucques Olives £5
Salt & Vinegar Almonds £4

An optional 12.5% service charge
will be added to your bill. Please
inform your waiter of any allergies
or intolerances. Please note some
cheeses may be unpasteurised.

Seabass Crudo £18
Orange ponzu, anchovy garum & olive oil

Grilled Kalettes £12
Pork fat vinaigrette, tuna heart & lemon

Pate en Croute George Jephson £18
Frisee & pickled mustard seed

Roast Beetroot £12
Roast & pickled beetroots, smoked ricotta

Wild Mushroom Pici £16.5
*Madeira & mushroom emulsion, handmade
pici noodles & grilled wild mushrooms*

Charcuterie £17
Salame Barolo, Capocollo, Salame Rossa Picante

Farinata £14
Woodfired chickpea flour pancake & Mortadella

Grilled Monkfish & Coco Beans £34
*Braised coco beans, vinegared chicken sauce
& green peppercorns*

Costoletta alla Milanese £44
Breaded veal chop, cabbage & agrodolce

Grilled Confit Delica Pumpkin £24
Sherried almond puree, candied almonds, mustard leaf & sage

Sweetbreads Grenobloise £34
Grilled veal sweetbreads, capers, pickled cedro & brown butter

Mackerel £24 | **Pink Bream Pil Pil** £115

Iberico Pork Chop £30 | **Bavette** £28

Sirloin £44 | **Txuleton** £120

Pickled mustard seed, green sauce, charred tomato relish

Bitter Leaf Salad £8
Mustard dressing & pickled shallots

Skin on Fries £6.5
'Turkajun' spice & charred tomato relish

Wild mushrooms £MP
Wild mushrooms & garlic butter

Fig & Almond Frangipane Tart £12
Cardamom cream

Crepe Caramel £12
Bitter Campari caramel

Warm Hazelnut & Manjari Cake £13
Manjari chocolate, hazelnut ganache & white coffee ice cream

Ice Creams & Sorbets £5
*Blood peach sorbet | Pistachio | White coffee
| Chocolate, rye & maple syrup*

Cheese £15
Barisien Triple Creme, El Buen Pastor, Stichelton & peach chutney

Comte X Overnoy £30
*30g Comte Suchaux, 2016 Vin Jaune **Domaine Overnoy** (75ml)*

Butter Tart £5



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Lunch Menu
£30

**TAMWORTH
PORK NECK**

*Braised beluga lentils
& split green sauce*

+ Select one snack

**Infinity sourdough
& espelette butter**

Hot Tongue Bun

Bottarga Toast

King Oyster Gilda

**Grilled Duck Heart
& Cherry Skewer**