P I D G I N

SNACKS

Green olive focaccia, brown butter & leek oil 5 Crispy fried sweetbreads, ranch dressing & hot sauce 7 Butterhead lettuce wraps, graceburn, ras-el-hanout 4 Radishes, fermented cashew cream, peri-peri oil 7

Menu #396 - 1st-5th May 2024

Broccoli & doddington agnolotti, watercress & walnut

Monkfish, brown crab, lemon balm, asparagus, peas

Onglet, potato, wild garlic & sauce diane

Cookie dough, blood orange & chocolate

49

Wine Pairing - 36

EXTRAS

Braised puntarelle, oxidised wine & pepperonata 7 Belle de Fontenay potato salad & brown butter dressing 6

Please advise a staff member if you have any allergies. A discretionary 12.5% service charge will be added to your bill.