

Black & green Amfissa olives 3.5 Padron peppers, Hill Farm rapeseed oil, sea salt 5 London burrata, Devon chilli, mint & coriander 8 Brown shrimp, mace butter, kohlrabi, sourdough toast 8.5 Cornish grey mullet ceviche, preserved lemon yoghurt, wild leeks, stem vinegar 8.5 Fritto misto – crispy squid, prawns, cod cheeks & smoked garlic aioli 7.5		SNACKS	
MAINS	Spiced cauliflower, pickled romanesco, mushrooms, hazelnut ricotta 12 Corn fed chicken, boulangere potatoes, sprout tops, heritage carrots 14.5 Pomegranate glazed salmon, freekeh, burnt clementine, herb labneh 14 Brown butter poached cod fillet, wild garlic miso, barbecued asparagus, bottarga 14 Birch smoked bone marrow, slow braised beef brisket larb, Devon chilli & lime, beef dripping flat-bread, Lincolnshire poacher, herbs 14 250g 100 day aged rare breed sirloin steak, served with any side 25		
HEIST BANK		PIZZA We make our pizza dough daily in house using fresh yeast, Italian pizza flour and good olive oil from Greg at Isle of Olive on Broadway Market. We bake our pizzas in our woodfired oven to produce a crispy, light and complex base.	
		San Marzano tomato, fior di latte, basil <input type="checkbox"/> 8 Wild mushrooms, Yorkshire pecorino, rocket <input type="checkbox"/> 10 Cashel blue, burrata, Yorkshire pecorino, fior di latte, fennel jam <input type="checkbox"/> 11 Cavolo nero, culatello, buffalo ricotta <input type="checkbox"/> 11 Wild boar fennel salami, scamorza, Devon chilli <input type="checkbox"/> 12 Nduja, wild garlic, fior di latte, Yorkshire pecorino, lemon zest <input type="checkbox"/> 11 Wild boar sausage, potato, rosemary, chilli <input type="checkbox"/> 11 Beef ragu meatballs, romanesco, smoked mozzarella <input type="checkbox"/> 12 Marinated courgettes, sundried tomatoes, vegan cheese, green sauce (vegan) <input type="checkbox"/> 10 <input type="checkbox"/> Tomato base <input type="checkbox"/> White base	
DESSERTS	Baked double chocolate cookie dough, peanut butter, milk ice cream 5.5 Blood orange sorbet, honeycomb, tequila 6 Charred pineapple & passionfruit pavlova, rum cream 6.5 Cheeses from The Cheese Merchant 9.5 Union Ice cream 1.5 per scoop	SIDES	Sourdough, salty Gloucestershire butter 2.5 Rosemary fries 4 Garden salad 4 Purple sprouting broccoli, smoked garlic, red chilli 5 Jersey Royal new potatoes, garlic & mint butter 5

We work with the best local suppliers for our meat, fish and veg. Our milks and creams are from Northiam Dairy, English cheeses are from George at The Cheese Merchant in South London, our olives and oils come from Greg & Paulina at Isle of Olive on Broadway Market and our eggs are laid by free range Arlington Whites at Cackleberry farm in the Cotswolds.

Please let us know if you have any allergies or require information on ingredients used in our dishes.

All of the above prices are inclusive of VAT. There is a discretionary 12.5% service charge added to your bill.

ALL DAY