

Black & green Amfissa olives 3.5 Padron peppers, Hill Farm rapeseed oil, sea salt 5.5 Nduja & smoked cheddar croquettes, aioli 6 Muhammara dip, walnuts, flatbread (vegan) 6.5 Smoked mackerel pate, house pickles, grilled brioche 7 Crispy squid, preserved lemon yoghurt 7.5 Whole London burrata, homemade fig jam, shaved Jerusalem artichoke, sourdough toast 9		SNACKS			
MAINS	Roasted heritage carrots, purple potatoes, herbs, oat creme fraiche, buckwheat (vegan) 12 Seared hake, tomato & olive sauce, mussels, Jersey Royals, agretti 15 Grilled chicken thighs, freekeh, lardons, Tropea onions, pine nuts 13.5 Lamb shoulder, asparagus, sorrel, broad beans, orzo, marinated yellow courgettes 16 250g bavette steak, café de Paris butter, served with any side 18.5				
	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 8.5 Woodland mushrooms, roasted garlic, Yorkshire pecorino, rocket 10 Smoked sausage, potato, caramelised red onions 11 Braised shoulder & crispy lamb belly, herb yogurt 13 Wild boar fennel salami, smoked mozzarella, Devon chilli 12 Nduja, grilled artichokes, fontina, oregano 12 Cashel blue, ricotta, Yorkshire pecorino, fior di latte, fennel jam 11 Slow-cooked beef ragu, salsify, fontina, crispy shallots 12 Marinated courgettes, sundried tomatoes, vegan cheese, green sauce (vegan) 10				
	HEIST BANK				
DESSERTS	Baked double chocolate cookie dough, peanut butter, milk ice cream 5.5 Orange posset, rhubarb compote, pistachio brittle (vegan) 6 Baron Bigod, Berkswell blue, Kirkenwell cheddar, fig preserve 10 Union Ice cream 1.5 per scoop		SIDES	Grilled brioche, salty Gloucestershire butter 2.5 Sage & garlic fries 4 Winter salad 4 Tenderstem broccoli, garlic, chilli 5 Cornish 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