



1st March

Mimosa	11
Roasted Tomato Bloody Mary	12
Snappy East Sourdough, Jersey Butter	5.5
Comté Cheese Croquette, Dijon Mayonnaise	3.5ea
Petit Lucques Olives	5.5
Panisse, Black Garlic Aioli	6
House Pickles	5.5
Goat's Curd, Golden Beetroot, Hazelnut	14
Smoked Mackerel Paté, Cornichons, Toast	11.5
Chicken Liver Parfait, Fig Chutney, Toast	12.5
Pork, Prune and Pistachio Terrine, Cox Apple Mustard	12.5
Roast	
<i>All served with Roast Potatoes, Yorkshire Pudding, Red Cabbage, Carrot, Swede Puree & Gravy</i>	
Seasonal Organic Squash, Lentils, Spinach, & Goat's Cheese Wellington	23
Rhug Estate Roast Chicken	26
Rhug Estate Topside of Beef	26.5
Confit Pork Chop for Two	55
<i>(Vegan Roast Option Available)</i>	
Yorkshire Pudding	1.5
Gravy	3.5
<i>Cox Apple Mustard, Horseradish, and Dijon Mustard Available on Request</i>	
Chocolate Fondant, Crème Fraîche, Orange Marmalade	9
Crème Brûlée, Shortbread	8
Lemon Tart, Crème Fraîche	9
Eton Mess, Blueberry Compote	9

Please inform the team of any dietary requirements.

A discretionary service charge of 12.5% will be added to your bill. 100% of this goes to the team.

Please note we no longer accept cash.

40 COMMERCIAL STREET, E1 6LP