



Celebrating 10 years 2013 to 2023

FOR THE TABLE

Oysters, <i>Dill, Cucumber & Apple</i>	3.5ea
Crispy Pork Belly, <i>Teriyaki, Bonito</i>	7
Croquettes, <i>Cod & Prawn, Tartare Sauce</i>	6.5
Olives, <i>Nocerella, PB</i>	5
Crispy Potatoes, <i>Bravas Sauce, V</i>	5.5
Anchovies, <i>Smoked Butter, Sourdough</i>	6

STARTERS

Spiced Cauliflower Soup, <i>Vadouvan, Walnuts, V</i>	9
Fish Soup, <i>Rouille, Croûte, Gruyère</i>	12
Tacos, <i>Asian Pork Belly & Prawn</i>	14
Prawn, Squid & Mussel Stew, <i>Crusty Bread</i>	15
Torched Mackerel, <i>Red Pepper & Olive</i>	12
Soft Shell Crab, <i>Wakame, Aioli, Sriracha Mayo</i>	14
Scallop & Monkfish, <i>Masala Sauce</i>	21
Beef Fillet Tail, <i>Onion Purée, Spiced Almonds</i>	12
Cheese Soufflé, <i>Truffle Beurre Blanc, V</i>	13
Cured Salmon, <i>Horseradish Labneh, Radish</i>	14

SALADS

Crispy Duck, <i>Hoi Sin, Cashews, Coriander</i>	13/21
Bang Bang, <i>Smoked Chicken, Asian Veg</i>	13/21
Cauliflower, <i>Cashew, Mint Raita, PB</i>	11/19

FISH

Lemon Sole, <i>Beurre Noisette, New Potatoes</i>	35
Lobster Rice, <i>Ñora Sofrito, Green Aioli, for two</i>	80
Whole Roasted Sea Bream, <i>Tandoori Spiced</i>	28
Grilled Lobster, <i>Garlic & Herb Butter, Fries</i>	MP
Tuscan Stew, <i>Gurnard, Cuttlefish, Mussels</i>	26
Seabass, <i>Prawn Wonton, Hot Tom Yum Broth</i>	28
Cod, <i>Confit Potato, Leeks, Hollandaise</i>	25
Surf n' Turf, <i>T-Bone Steak, Lobster, Prawns, Bone Marrow, Fries, Garden Salad, For Two</i>	150

PLATS

Tamarind Aubergine, <i>White Bean Hummus, PB</i>	20
Spicy Korean Poussin, <i>Jasmine Rice</i>	25
Navarin Of Lamb, <i>Spring Vegetables</i>	28
10oz Macken's Ribeye Steak, <i>Fries</i>	39
Cheeseburger, <i>Bacon, Fries</i>	22
Wild Garlic Risotto, <i>Baked Feta, Crisp Garlic, V</i>	20

SIDES & SAUCES

Hut Salad, <i>Italian Leaf, Agro Dolce Dressing, PB</i>	9
Green Salad, <i>House Dressing, V</i>	6.5
Fries, <i>PB</i>	5
New Potatoes, <i>Mint, Parsley, Oil of Wight, PB</i>	5.5
Zucchini Fritti, <i>V</i>	6
Peas a là Française	5.5
Ancient Cob Bloomer, <i>Salted Butter, V</i>	5
Bordelaise Béarnaise Chimichurri	
Nam Prik Kimchi Mayo	2.5



Scan for Allergens & Plant Based Menu

V=Vegetarian PB = Plant Based

VAT inclusive. A discretionary 12.5% service charge will be added to your bill. Some dishes may contain bones, shells, nuts and other allergens. Please advise us of any allergies.