

home

SW15

Gordal Olives	4
'Made at Home' Focaccia w/ Rosemary & Sea Salt	4

STARTERS

Truffled Jerusalem Artichoke Soup, Croutons (vg)	6.5
Courgette Fritters, Spicy Tomato Jam, Flaked Almond (vg)	7.5
Pork & Rabbit Rillettes, Pickles, Crisp Bread	9
Blue Corn Tacos, Sticky Beef, Chipotle Mayo, Pickled Walnut	9.5
Garlic & Chilli Prawns, Crusty Bread	11.5
Grilled Mackerel, Golden Beetroot, Sorrel Pesto	8.5

MAINS

'That' Shrimp Burger, Sriracha Mayo, Fries (<i>make yours truffle fries +£2</i>)	18
Roast Harissa Aubergine, Freekeh, Vegan Feta, Spiced Sunflower Seeds (vg)	14.5
Made at Home Fish Pie w/ Scallops & Prawns	19.5
Roast Monkfish, Black Squid Orzo, Piquillo Aioli	25
Confit Duck, Puy Lentils, Acorn Squash	18.5
Braised Featherblade of Beef, Garlic Mash, Treacle Glazed Carrots	19.5
Whole Honey & Mustard Glazed Ham Hock (for 2 to share) w/ Hispi Cabbage & Garlic Mash	35

SIDES

Fries (<i>make yours truffle fries +£2</i>)	4
Garlic Mash	4
Hispi Cabbage	4
Treacle Glazed Carrots	5

DESSERTS

White Chocolate Ganache, Passionfruit, Ginger Ice Cream	8.5
Basque Cheesecake, Berry Compote	8
Bread & Butter Pudding, Vanilla Ice Cream	7.5
Orange & Cardamom Parfait, Candied Pecans	7
English Apple & Berry Crumble, Ice Cream (Vegan)	7.5

As part of our ongoing commitment to sustainability we offer unlimited still & sparkling filtered water for £1pp.

Alternatively you can opt for tap water – aka "Chateau le Thames"

We have now gone cashless. Prices exclude a discretionary 12.5% service charge.

Allergen information is available upon request. Please speak to our team about any allergies or dietary requirements.