

GALLERY



DAILY
ALL-DAY MENU
11:30AM – 10PM

TOASTS & PIES

Mushrooms and Chopped Egg on Toast with mache salad	14.
Dressed Crab on Toast with bottarga, pink grapefruit, lime	24.
Country Style Pork Terrine with British condiments	15.
Foie Gras Parfait with Seville orange, toasted brioche	12.
Shepard's Pie with minced lamb, mint relish, yukon potato	15.

SMALL PLATES

British Cheese and Charcuterie with piccalilli, oat cakes	22.
Castelvetrano Olives with citrus spice, tonka bean	10.
Fried Chicken with chili, cilantro, lime	12.
Lobster and Avocado Tempura with wasabi dressing	18.
Parmesan and Truffle Fries	15.
Union Square Market Crudite with basil dip	12.

LARGE PLATES

Fish and Chips with minted pea, tartar sauce	27.
Cheeseburger with aged cheddar, bacon, house sauce, pickle	26.
Filet Mignon with peppercorn sauce, fries	35.
Baked Macaroni and Cheese with cabot cheddar, foraged mushrooms	20.
Cornish Fish Stew with sea bass, mussels, red snapper and shrimp	MP.
Curried Fish Pie with crisp green salad	29.

SIDE DISHES

Chips	8.
Crisp Green Salad with avocado dressing, hazelnut	9.
Chilled Asparagus with dill cultured cream	9.
Steamed Seasonal Greens	9.

DESSERTS

Sticky Toffee Pudding with butterscotch, vanilla ice cream	13.
Chocolate Bonoffee with banana, dulce de leche, whipped cream	13.
Custard and Rhubarb with strawberry, balsamic vinegar rhubarb granite	13.
Blackberry Victoria Sabayon with creme fraiche, olive oil sponge cake	13.
Ice Cream and sorbet, three scoops	12.