

table

at 464

Malt sourdough (V) £4.5
shitake butter

*

Baked Aubergine (V,GF) £12.5
smoked yoghurt, chimichurri, marigold

*

Sake Cured Mackerel (GF)* £17
celery, horseradish, buttermilk, dill

*

Crab boulangère gratin £18
burnt apple & herbs

*

BBQ'd Lamb Rump (GF) £29
courgettes, confit red peppers, pine nuts, red wine sauce

*

Baby vine tomatoes (VG,GF) £12
herb vinaigrette, fermented cucumber, candied shallots, basil

*

New potatoes (V,GF) £9
crispy garlic aioli, coriander seeds, chives

*

Melon Pavlova (V) £8
tonka bean cream filling, watermelon granita, mint

Please let the staff know of any known allergies that you may have

* Contains raw and/or fish/meat/unpasteurized cheese. May pose a risk to vulnerable individuals

** Contains genetically modified soya

A discretionary 12.5% service charge will be added to your bill