



set menu

2 courses 25 or 3 courses 30

k.f.c. korean fried cauli vg

crunchy cauliflower, smothered in gochujang glory, zingy spring onion relish, sesame seeds

bang bang chicken skewer

spicy, sweet, sticky, pineapple salsa

salt & pepper squid

punchy yuzu mayo

ramen reboot vg

pulled mushrooms gone wild in soy, garlic, coriander

lentil cottage pie vg

homely and hearty, olive oil mash, seasonal greens

double beef burger

double stacked patties, shoestring onions, truffle mayo, piled pickles

mac & cheese vg available

smoked cheddar, mozzarella, garlicky sourdough

breaded haddock vg available

katsu sauce, pickles, fries

knickerbocker glory vg

throwback delight: layers of vanilla bean ice cream, fresh fruit, whipped cream, sprinkles

sticky toffee pudding vg

moist date sponge soaked in rich caramel sauce, scoop of velvety vanilla bean ice cream

school dinner cake

soft iced sponge, colourful sprinkles, warm pink custard for a nostalgic throwback to classic school-day dessert

miso caramel chocolate brownie vg

rich, fudgy chocolate brownie infused with savory miso caramel, scoop of creamy vanilla bean ice cream, drizzled with silky chocolate sauce

vg vegan • v vegetarian

a discretionary service charge will be added to your bill, with 100% of this optional amount going directly to our team.



For our guests with allergies or special dietary needs: We prepare and serve products that contain all 14 major allergens. Although we and our suppliers take every care in preparing your meal, regular kitchen operations across our supply chain involve shared cooking and preparation areas. For these reasons, we cannot guarantee that any menu item will be completely free of allergens. Scan here for this menu's detailed dietary and allergen information.