

LUNCH

Mon to Fri 11 – 4

SNACKS

Amfissa olives £3.5

Fennel pork scratchings £3

Crispy anchovies £3

Spiced almonds £2.5

House pickles £3.5

Cannon & Cannon English cured meat plate £11

British cheeses from The Cheese Merchant £11

SMALL

Crushed Jersey Royals, cumin, preserved lemon, sorrel £4.5

Courgette fritters, hung Dorset yoghurt, Sussex tomato salsa £6

Fried chicken, Devon chilli, yoghurt £6.5

Smoked mackerel pate, pickled samphire, soda bread £6.5

Purple sprouting broccoli, Cashel Blue, English lardo £7

LARGE

Portwood Farm asparagus, poached egg, hollandaise £8

Crab on toast, Somerset cider brandy, wild fennel £8

Chalk Farm smoked salmon, soda bread, cream cheese, wild fennel £10.5

Cauliflower and okra curry, basmati, Mr Chaudhry's Dalston flatbread £11

Bacon chop, hispi cabbage, fried duck egg £13

Cheeseburger, hot smoked pork belly, red onions, kohlrabi pickle, fried potatoes £13.5

Flank steak, potato cake, spinach, mushrooms, double yolker £14

SIDES

Chatsworth Road sourdough
and butter £2.5

Wild garlic fries £4

Avocado, cucumber & spinach salad,
crispy capers £5

DESSERT

Coin Laundry apple and
buttermilk cake £4.5

Dark chocolate fondant, honeycomb,
vanilla ice cream £5.5

Alphonso mango and Montenegro fool £5

We work with the best local suppliers for our meat, fish and veg. Our milks and creams are from the Estate Dairy, cheeses by The Cheese Merchant, oils and olives from Greg & Paulina on Broadway Market and our eggs are laid by free range chickens at Rodley Court Farm in Gloucestershire.

Please inform your waiter of any food allergies before ordering.