



BEST OF BRITISH MENU

Our Story - Local. Seasonal. Exceptional.

SMALL PLATES

3 Maldon oysters - shallot dipping vinegar	15.00
Home baked bread - confit garlic butter	6.00
London'er smoked Scotch egg - house pickles	10.00
Smithfield open steak sandwich - Worcestershire mayo	14.00
Beetroot & cumin fritters - horseradish cream	10.00
Crispy monkfish cheeks - herb mayonnaise	12.00
River Test cured trout - pickled cucumber	12.00
Wild mushrooms, truffled hens egg- toasted sourdough	9.00
Three cheese double baked soufflé - mustard sauce	9.00

CURED - MOON GREENS, KENT

Dry-cured free range pork collar	10.00
Beef bresaola	10.00
Rosemary & garlic saucisson	8.00
Wild mushroom & truffle saucisson	8.00
Venison, pistachio, sour cherry saucisson	8.00
English summer herb saucisson	8.00
<i>All served with 'house' pickles</i>	

CHEESE

Baron Bigod, Suffolk - soft white, creamy, brie style cheese, quince paste	9.00
<i>Pair with Balfour Brut Rosé, 2018, 125ml</i>	10.50
Pitchfork Cheddar, Somerset - dense, nutty Cheddar, creamy texture, house piccalilli	8.00
<i>Pair with Balfour Skye's Chardonnay, 2022, 125ml</i>	6.50
Yarlington, Gloucestershire - bright, milky cheese, cider washed rind, damson paste	10.00
<i>Pair with Balfour Nannette's English Rosé, 2022, 125ml</i>	6.50
Pevensey Blue, East Sussex - creamy, salty & sweet fondant texture, gooseberry preserve	10.00
<i>Pair with Balfour Luke's Pinot Noir, 2022, 125ml</i>	7.20
Whittenham Goats Cheese, Oxfordshire - peppery, piquant & fudgy, damson paste	8.00
<i>Pair with Balfour Springfield Chardonnay, 2022, 125ml</i>	6.50

PERFECTLY PAIRED

Baron Bigod cheese, cured pork collar - Balfour Brut Rosé (125ml)	18.00
Wild mushrooms, truffled hens egg, sourdough - Leslies Brut (125ml)	18.00
River Test cured trout, pickled cucumber - Liberty's Bacchus (125ml)	18.00
Londoner smoked scotch egg - Balfour Reserve Lager (1/2 pint)	13.00
Dry cured pork collar - Balfour IPA (1/2 Pint)	13.00
Luke's Pinot Noir poached Kent pear, Baron Bigod - Skye's Chardonnay (125ml)	16.00
Beetroot & cumin fritters - Balfour Albariño (125ml)	16.00

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If you suffer from allergies, please let a member of staff know before ordering. We offer gluten-free and vegan options.

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