

OctoberBEST 2026

£35pp + optional £35 wine pairing.
Available Monday - Thursday, 12 - 5pm, October 12th-25th.

Wood-fired Flatbread za'atar brown butter (VG)

Padrón Peppers Persian lime salt (VG)

Smoky Baba Ganoush sticky aubergine, chilli crunch, Aleppo pepper (VG)

Buffalo Style Harissa Parsnips chive aioli, sage (VG)

Pošip Blend, Stina Cuvee White, Jako Vino 175ml

Sesame-Crusted Feta wild thyme, honey, sumac (V)

Smoked Miso Aubergine pomegranate, whipped tofu, crispy onions (VG)

Amba-Glazed Rainbow Carrots whipped goat's curd, hazelnuts (V)

Vallado Tinto, Quinta do Vallado 175ml

Skillet-Baked Potatoes herb cream, sheep's cheese (V/VGO)

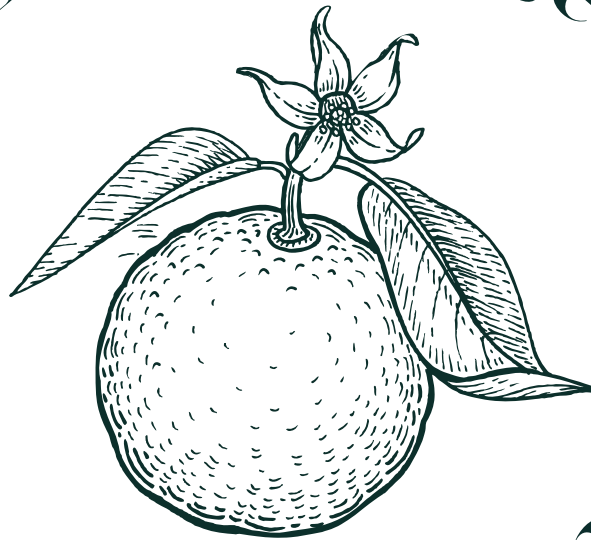
Tenderstem Broccoli ginger harissa, buttered almonds (VG)

Romate Pedro Ximénez 75ml

Must be shared by a minimum of 2 guests and are available for up to 6 guests.
(VG) - Vegan. (V) - Vegetarian. (VGO) - Vegan option available.

Please alert your server to any allergies or dietary requirements. While every effort is made to prepare dishes to accommodate dietary needs, we run an open kitchen and cannot guarantee that any item will be free from unintentional allergens. A discretionary 12.5% service charge will be added to your bill - 100% of which goes directly to the team. We're also a cashless venue.

Burnt Orange



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