



MANHATTAN SHARING SET MENU

£70pp

TO START

Nocellara del Belice Sicilian Un-pitted Olives

Su | 98 kcal

Stone-baked Thyme & Smoked Sea Salt Flatbread, house-made salsa verde

G, F, D, Su | 373 kcal

APPETIZERS

(Choose three)

Crispy Squid, 'nduja mayo

G, Cr, E, D, Mu, Su | 224 kcal

Paprika Fried Chicken Wings, chipotle and honey-mustard dip

Ce, G, D, Se, Su | 287 kcal

Marinated Courgettes, cannellini beans hummus, smoked almonds

Se, V+ | 190 kcal

Prime Hand-cut Angus Beef Tartare, quail egg yolk, chives, single malt dressing, ciabatta

Ce, G, E, F, Mu, Su | 487 kcal

NYnLON Moules Frites, fresh mussels, confit shallots, white wine, 'nduja butter, grilled bread & house-seasoned fries

Cr, D, G, Cr | 877 kcal

MAINS

(Choose three)

Backyard BBQ Baby Chicken, corn salad

D, Su | 533 kcal

Wild Mushroom Rigatoni, wild mushrooms, sage ragout

G, D, Su | 670 kcal

Stuffed Eggplant, baked & breaded eggplant, caramelised onion, whipped vegan feta, tomato & basil sauce, black olive crumb

V+, G | 353 kcal

Sugar Pit Pork Chop, backyard slaw

Ce, E, D, Su | 612 kcal

Salmon Chop, fennel, mojo marinade

F, Su | 404 kcal

35-day Dry-aged Rump Steak | Ce, Mu

served with green peppercorn sauce (D, Su) and chimichurri sauce (Su)

Kale Caesar Salad, sourdough croutons, parmesan, egg, bacon, anchovies

G, E, F, D, Mu, Su | 266 kcal

SIDES

House Seasoned Fries Ce, Mu | 450 kcal

Mac and Cheese G, D, Mu | 474 kcal

Sprouting Broccoli 185 kcal

DESSERTS

(Choose one)

Strawberries and cream

G, D | 390 kcal

Banoffee Trifle, Dulce de leche, feuillantine crunch

G, D, N | 355 kcal

Local Farmhouse Cheese Platter, Apple chutney, grapes, mixed crackers

G, D

llergens: Ce – celery Cr – crustaceans D - dairy E - egg F - fish G – gluten Lu - lupin Mo - mollusks Mu - mustard Pe – peanuts Se - sesame So – soy Su – sulphur dioxide Tn – tree nuts Su – sulphur dioxide V+ - vegan