

DINNER

W/C 5 January 2026

E5 Bakery Bread + Butter 3.5

Salted Valencian Almonds 4

Gordal Olives + Guindillas 5

Tinned Cornish Sardines, Crusty Baguette 12

Salumi Misti with Giardiniera £18

Spenwood, Tunworth, Montgomery Cheddar, Ragstone with
British Honey + Crackers 16

Caesar Salad 12

Roasted Delica Pumpkin, Braised Wild Greens,

Smashed Chickpeas + Black Olives 12

Orecchiette with Broccoli, Dried Chilli

Fennel Seeds + Parmesan 18

Rigatoni with Slow Cooked Tuscan Sausage, Chianti,

Tomato and Rosemary 22

Half or Whole Rotisserie Chicken, Roasted Potatoes 16|28

Roast Sirloin with Braised Florence Fennel and Tomato 25

Populations Bakery Galette Des Rois with Crème Fraiche 8

Populations Bakery Custard Tart with Rhubarb Jam 8

Please do ask about allergens and inform us of dietary requirements

12.5% discretionary service charge will be added to the bill - 100% of all tips goes to our team

WINE

White

*A Desconhecida, Arinto Blanco, Portugal 2023** 7|35

Red

*Ch. Pesquie '1912 Rouge', France 2022** 7|35

Rose

*F. di Filippis 'Terrante Rosato', Italy 2024** 7|35

Sparkling

Dom. Benedictins, 'Perle' Chardonnay, France NV 8|44

Anything from our bottle shop + £20 corkage, just ask for Josh

COCKTAILS + SPIRITS

Negroni*	9
Apero Spritz*	9
Nito Vermouth	9
Gin/Vodka/Tequila	10

BEER & CIDER

Cold Draught Lager - <i>Braybooke Helles</i>	5
Showerings MV Cider 330ml	4.5

+More beers available from the bottle shop

NON-ALCOHOLIC

Shirley Temple	5
Vault Aperitivo	5
Feral N°5 Pét-nat Rosé	6
0% Lager	4

[*on tap]

