



HOSPO MONDAY

7TH SEPTEMBER 2026

	£
House Negroni	5
Smoked almonds.	5
Fennel, garlic + chili Gordal olives.	5
House focaccia, hay smoked butter V or whipped pork fat.	6
Padrón peppers, labneh, dukkah.	8
Sweetcorn + miso hummus, jalapeño, sourdough. V	9
Heirloom tomatoes, fig leaf ajo blanco. V	9
Cured mackerel, coriander crème fraîche, nectarine hot sauce.	12
Braised hipsi cabbage, yeast + peppercorn sauce.	16
8oz pork rib eye, apricot salsa.	18
Pork faggots, caramelised onions, pickled elderberries.	16
Crispy Ratte potatoes, green olive verde, garlic + lemon aioli.	8
French Fries.	6
Basque cheesecake, English strawberries.	12
Dark chocolate mousse, crème fraîche ice cream.	12
Cheese plate, quince paste, sourdough crisps.	14

BOOKINGS OPEN TO EVERYONE.

WORK IN THE INDUSTRY? IF SO, GET **10% OFF** FOR YOU + UPTO 3 FRIENDS*

*discount for up to 4 guests on all food + drinks ex £5 Negroni's, proof of working in the industry will be required.

Due to the nature of our kitchen we cannot guarantee that food prepared will be free from allergen ingredients. 10% optional service will be added to tables of 5 or more, this is all given directly to the team serving on the day + equally shared.



HOSPO MONDAY

7TH SEPTEMBER 2026

	£
House Negroni	5
Smoked almonds.	5
Fennel, garlic + chili Gordal olives.	5
House focaccia, hay smoked butter V or whipped pork fat.	6
Padrón peppers, labneh, dukkah.	8
Sweetcorn + miso hummus, jalapeño, sourdough. V	9
Heirloom tomatoes, fig leaf ajo blanco. V	9
Cured mackerel, coriander crème fraîche, nectarine hot sauce.	12
Braised hipsi cabbage, yeast + peppercorn sauce.	16
8oz pork rib eye, apricot salsa.	18
Pork faggots, caramelised onions, pickled elderberries.	16
Crispy Ratte potatoes, green olive verde, garlic + lemon aioli.	8
French Fries.	6
Basque cheesecake, English strawberries.	12
Dark chocolate mousse, crème fraîche ice cream.	12
Cheese plate, quince paste, sourdough crisps.	14

BOOKINGS OPEN TO EVERYONE.

WORK IN THE INDUSTRY? IF SO, GET **10% OFF** FOR YOU + UPTO 3 FRIENDS*

*discount for up to 4 guests on all food + drinks ex £5 Negroni's, proof of working in the industry will be required.

Due to the nature of our kitchen we cannot guarantee that food prepared will be free from allergen ingredients. 10% optional service will be added to tables of 5 or more, this is all given directly to the team serving on the day + equally shared.