

LATE NIGHT AT THE HABIT

6PM - 11PM

FOR THE TABLE

Roast beetroot, Welsh goat's cheese & walnut dressing	6.5
Roast celeriac soup, golden raisins & grilled foie	7
Potted shrimp, toast & house pickles	8
Gin cured salmon, seaweed crumpet, quail's egg & pickled samphire	8.5
Crispy pig's head, green chilli & fennel slaw	8
Duck rilette w/ Peckham pale ale pickled onions	8.5
Pear, goat's curd, Nunhead honey & pickled walnuts	8

FROM THE SEA

Grilled Cornish sardines w/ lemon, parsley & garlic	14
Bloody Mary steamed Scottish mussels	12
Mackerel, shaved fennel, preserved lemon w/ warm potato salad	16

FROM THE GARDEN

Glazed chicory tart, Berkswell cheese w/ grape mustard	14
Sage polenta, swiss chard, Cornish brie & Cumberland sauce	12
Handmade gnocchi, orange butter sauce w/ black olive & wild rocket	16

FROM THE FARM

Pot roast partridge, roast parsnips, apples & watercress	22
Grilled veal, ratte potato & smoked garlic	20
35 day aged sirloin, hassleback potato , green sauce	27

SIDES

Nunhead greens 4 // Triple cooked chips 4 // Green salad 3.5 // Mash 4