



Canapés

London Cured Smoked Salmon & Dill Crème Fraîche Blinis

Whipped Vegan Ricotta & Black Olive Tapenade Crostini

Wild Mushroom Arancini



Heard.

from Jordan Bailey

The Heard.

Two dry-aged beef patties from our regenerative farms, smashed red onion, double cheese, Heard. sauce, jalapeños, house-made dill pickles, toasted potato bun.

Served with beef salt seasoned fries

The Heard. Special

Two dry-aged beef patties from our regenerative farms, Heard. sauce, jalapeños, house-made dill pickles, toasted potato bun.

Served with beef salt seasoned fries topped with melted raclette cheese

The Veggie Heard.

Two smashed black bean patties, made with red miso, wild mushroom, and harissa, kimchi, double cheese, red onion, baby gem lettuce, and Heard. sauce and house-made dill pickles, toasted potato bun.

Served with Koffmann fries



Donburi

from Tom Kemble

Teriyaki Chicken

Teriyaki glazed chicken with warm koshihikari rice, sesame carrots, pickled ginger, cucumber and furikake



Miso Salmon

Miso marinated salmon with warm koshihikari rice, sesame carrots, pickled ginger, cucumber and furikake



Teriyaki Tofu

Teriyaki glazed tofu with warm koshihikari rice, sesame carrots, pickled ginger, cucumber and furikake



Steak Frites

from Jonas Lodge

Bavette & Pomme Frites

Dry-aged bavette steak with skin on pomme frites and green peppercorn sauce

At The Winters of The World, we cater to all dietary requirements, ensuring everyone can enjoy our menu. Whether you're vegetarian, vegan, gluten-free, or have specific allergies or religious needs, we have thoughtfully prepared options to suit your preferences.