

A La Carte Menu

To Share

Bread Basket

Whipped butter

Salted Almonds (V)

£3.95

Fried Mix (V)

Corn, peanuts & chickpeas

£3.95

Olives (V)

£5.50

Hummus & Flatbread (V)

£7.50

Mini Chorizo

£7.95

Padron Peppers (V)

£7.95

Serrano Ham & Chorizo Croquettes

Aioli

£8.95

Charcuterie Selection

Grana reserve ham, salchichon, morcon, hot chorizo cular & lomo artisado curado

Each £4.50 / five £19.95

Cheeses Selection

Each £4.50

Five £19.95

Cheese & Charcuterie Selection

All five cheeses & five charcuteries

£38.95

Sharing Platter

Olives, hummus, padron peppers, chicken souvlaki, truffle arancini & tzatziki

£19.95

Starters

Beef Tartare

Truffle cream, beetroot & lovage emulsion

£15.95

Seared Scallops

Salmon caviar, corn chowder & crispy pancetta

£15.95

Burrata

Smoked onion purée, almonds & pickled shimeji

£12.95

Oysters

each	½ dozen	9
£4.25	£24.95	£36.95

Chicken Liver Parfait

Toasted brioche & pear chutney

£12.95

Salmon Gravlax

Cucumber, apple gel & fennel

£14.95

French Onion Soup (VG)

Cheese croutons

£10.95

Tiger Prawns

Grilled prawns with aioli

each	½ dozen	9
£4.25	£24.95	£36.95

Pasta

Mains

Josper Grill

Al Pomodoro (V)

Bucatini pasta, tomato & fresh basil

Small £6.95

Large £12.95

Bucatini ai Funghi

Bucatini pasta, mushroom, truffle sauce & pecorino

Small £8.95

Large £14.95

Bucatini al Salmone

Bucatini pasta, smoked salmon, capers & dill

Small £9.95

Large £15.95

Potato Gnocchi (VG)

Spinach & nutmeg cream

Small £8.95

Large £14.95

Pan Fried Salmon

Piquante pepper coulis & barlotti beans

£26.95

Pan Fried Cod

Girolles, artichokes & white wine velouté

£27.95

Slow Cooked Beef Short Rib

Beetroot and horseradish purée, hispi cabbage, hasselback potatoes & jus

£27.95

28-50 Cheeseburger

Iceberg lettuce, pickles, caramelised onions, smoked bacon, siracha mayo & fries

£19.95

100z Rib Eye Steak

28 days aged British beef, served with rocket & fries

£38.95

8oz Fillet Steak

28 days aged British beef, served with rocket & fries

£39.95

Sides

£5.95 each

Green Salad & Balsamic Dressing (V)
Tenderstem Broccoli & Gremolata (VG)
Garlic Butter Potatoes (V)
Skinny Fries (V)

Wine Pairings

Discovery Pairing £9.00 per course (125ml)

Prestige Pairing £19.00 per course (125ml)

Sauces

£2.75 each

Peppercorn
Maitre d' Garlic Butter

Home-Made Desserts

Tiramisu (V)

Traditional recipe

£8.95

White Chocolate Mousse (V)

Lime granita & fresh berries

£8.95

Lemon Curd Tart (V)

Italian matcha meringue

£8.95

Chocolate Brownie (V)

Blackberry & praline ice cream

£8.95

Apple Strudel (VG)

Salted caramel

£8.95

Ice Cream & Sorbet (V/VG)

2 scoops £5.95/3 scoops £8.95

(V) Vegetarian. (VG) Vegan.

ALLERGENS: Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. All of our dishes may contain traces of nuts, molluscs, eggs, fish, milk, lupin, soya, peanuts, gluten, crustaceans, mustard, sesame, celery & sulphites. Detailed information on all fourteen legal allergens is available on request, however we are unable to provide information on other allergens. Please note seafood dishes may contain small pieces of shell.

For groups, private room bookings and special occasions, please ask for a tailor-made quote.