

## À La Carte Menu

## To Share

**Complimentary Bread Basket**  
Whipped Yoghurt Butter

**Padron Peppers (V)**  
Fried · Salt  
7.95

**Spanish Charcuterie**  
Grana Reserve Ham · Salchichon  
Morcon · Hot Chorizo Cular  
Lomo Artisado Curado  
Each 4.50 / Five 19.95

**Olives (V)**  
5.50

**Mini Chorizo**  
Pan Fried  
7.95

**French Cheeses**  
Brillat Savarin · Montrachet  
Comte 24m · Tomme des Alpes  
Fourme d'Ambert  
Each 4.50 / Five 19.95

**Salted Almonds (V)**  
4.50

**Fried Mix (V)**  
Corn · Peanuts · Chickpeas  
3.95

**Cheese & Charcuterie Selection**  
Five Charcuteries  
Five Cheeses  
38.95

**Hummus & Flatbread (V)**  
7.50

**Serrano & Chorizo Croquettes**  
Aioli  
8.95

**Sharing Platter**  
Olives · Hummus · Flatbread  
Padron Peppers · Tzatziki Chicken  
Souvlaki · Truffle Arancini  
19.95

## Starters

**Ham Hock & Pistachio Terrine**  
Chicory Salad · Vinaigrette  
Sourdough  
14.95

**Beef Tartare**  
Crispy Artichoke · Shallots · Capers  
Truffle Mayo · Pickled Blackberry  
15.95

**Grilled Tiger Prawns**  
Rocket Salad · Aioli  
Each ½ dozen Nine  
4.25 24.95 36.95

**Maldon Oysters**  
Sauce Mignonette  
Each ½ dozen Nine  
4.25 24.95 36.95

**Smoked Salmon Pâté**  
Leek & Apple Remoulade  
Sourdough  
14.95

**Jerusalem Artichoke Velouté (VG)**  
Walnut Pesto  
10.95

**Seared Scallops**  
Curried Cauliflower Purée  
Raisins · Coriander · Curry Oil  
15.95

**Burrata**  
Salsa Verde  
Orange · Chicory  
12.95

**Roasted Heritage Beetroot (VG)**  
Tahini · Miso Sauce · Dukkah  
12.95

## Fresh Pasta

**Al Pomodoro (V)**  
Bucatini Pasta · Tomato  
Fresh Basil  
Small 6.95 / Large 12.95

**Bucatini ai Funghi**  
Mushroom · Truffle Sauce  
Pecorino  
Small 8.95 / Large 14.95

**Bucatini al Salmone**  
Smoked Salmon · Capers  
Chilli  
Small 9.95 / Large 16.95

## Mains

**Potato Gnocchi (VG)**  
Roasted Squash Purée  
Trompettes · Toasted Pumpkin Seeds  
Small 8.95 / Large 14.95

**Lamb Loin**  
Pink Fir Potato · Heritage Carrots  
Kale · Thyme · Jus  
28.95

**Roasted Cod**  
Tenderstem Broccoli · Sauce Maltaise  
27.95

**Chalk Stream Trout**  
Watercress Velouté · Celeriac  
25.95

## Wine Pairings

Wine pairings are available for all dishes. Please ask our sommelier for recommendations.

## Josper Charcoal Grill

**28-50 Cheeseburger**  
Iceberg Lettuce · Pickles · Coleslaw  
Smoked Bacon · BBQ Mayo · Fries  
19.95

**10 oz Rib Eye Steak**  
28-day aged British Beef  
Rocket Salad · Fries  
38.95

**8 oz Fillet Steak**  
28-day aged British Beef  
Rocket Salad · Fries  
39.95

## Sides 5.95

Green Salad & Lemon Vinaigrette (VG)  
Tenderstem Broccoli & Gremolata (VG)  
Braised Red Cabbage (VG)  
Garlic Butter Potatoes (V)  
Skinny Fries (V)

## Home-Made Sauces 2.95

Peppercorn  
Maitre d' Garlic Butter  
Chimichurri

Ask your server for Mustard, Mayonnaise or Ketchup at no extra charge.

## Home-Made Desserts

**Tiramisu (V)**  
Traditional Recipe  
8.95

**Paris Brest**  
Praline Diplomat · Blackberry  
8.95

**Banoffee Tart (V)**  
Chantilly Cream · Toasted Almonds  
8.95

**Dark Chocolate Delice (V)**  
Raspberry Sorbet  
8.95

**Coconut Rice Pudding (VG)**  
Mango · Passionfruit  
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 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.

All prices are in Pound Sterling and inclusive of VAT at the prevailing rate.

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

