

À La Carte Menu

To Share

Complimentary Bread Basket
Whipped Yoghurt Butter

Olives (V)
5.50

Salted Almonds (V)
4.50

Hummus & Flatbread (V)
7.50

Padron Peppers (V)
Fried · Salt
7.95

Mini Chorizo
Pan Fried
7.95

Fried Mix (V)
Corn · Peanuts · Chickpeas
3.95

Serrano & Chorizo Croquettes
Aioli
8.95

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

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

Cheese & Charcuterie Selection
Five Charcuteries
Five Cheeses
38.95

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

Chalk Stream Trout
Watercress Velouté · Celeriac
25.95

Josper Charcoal Grill

28°-50° Sunday Sharing Meat Board
10 oz Ribeye Steak, Lamb Loin & Chicken
Supreme, Sliced and Served with Garlic
Potatoes, Seasonal Vegetables, Coleslaw,
Chimichurri & Garlic Butter
£74.95
Serves 2-3 people

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

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

Wine Pairings

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

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

Home-Made Desserts

Tiramisu (V)
Traditional Recipe
8.95

Banoffee Tart (V)
Chantilly Cream · Toasted Almonds
8.95

Coconut Rice Pudding (VG)
Mango · Passionfruit
8.95

Paris Brest
Praline Diplomat · Blackberry
8.95

Dark Chocolate Delice (V)
Raspberry Sorbet
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.