

A La Carte Menu

To Share

Fried Mix (V)

Corn, peanuts & chickpeas
3.95

Salted Almonds (V)

4.95

Olives (V)

5.95

Bread Basket

Whipped yoghurt butter

Hummus & Flatbread (V)

7.95

Mini Chorizo

Pan Fried

7.95

Padron Peppers (V)

Fried & salted

7.95

Serrano Ham & Chorizo Croquettes

Aioli

8.95

Charcuterie Selection

Grana reserve ham, salchichon,
morcon, hot chorizo cular & lomo
artisado curado
Each 4.75 / five 21.95

French Cheeses

Each 4.75

Five 21.95

Cheese & Charcuterie
Selection

All five cheeses &
five charcuteries

39.95

Sharing Platter

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

19.95

Starters

Beef Tartare

Crispy artichokes, shallots,
capers, truffle mayonnaise &
pickled blackberry
16.50

Grilled Octopus

Rocket, plum tomatoes,
shallots & lemon vinaigrette
16.50

Roasted Beetroot (VG)

Orange, pickled kohlrabi,
coconut yoghurt & toasted
almonds
12.95

Oysters

Mignonette sauce

each	½ dozen	9
4.25	24.95	36.95

Burrata

Salsa verde, heritage tomatoes
& basil cress
12.95

Crab Salad

Ginger, chilli, avocado
purée, mango & coriander
16.50

Tomato Gazpacho (VG)

10.95

Tiger Prawns

Grilled prawns with aioli

each	½ dozen	9
4.25	24.95	36.95

Fresh Pasta

Al Pomodoro (V)

Bucatini pasta, tomato & fresh basil
Small 6.95
Large 12.95

Cacio e Pepe

Bucatini pasta, pecorino & black pepper
Small 8.95
Large 14.95

Crab Bucatini

Bucatini pasta, white crab meat, capers
& chilli
Small 9.95
Large 17.95

Mains

Pan Fried Seabass

Courgette spaghetti, Prosecco beurre
blanc & chives
25.95

Seared Tuna

Ratatouille, light romesco sauce & basil
27.95

Lamb Loin

Dauphinoise potato, king oyster mushrooms,
rainbow chard & jus
27.95

Potato Gnocchi (VG)

Chanterelle cream

Small 9.95

Large 16.95

Josper Charcoal Grill

28-50 Cheeseburger

Iceberg lettuce, pickles, caramelised onions,
smoked bacon, harissa 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 (VG)

Tenderstem Broccoli & Gremolata (VG)

Heritage Tomatoes, Shallots & Olive Oil (VG)

Garlic Butter New Potatoes (V)

Skinny Fries (V)

Wine Pairings

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

Sauces

2.95 each

Peppercorn

Maitre d' Garlic Butter

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

Home-Made Desserts

Tiramisu (V)

Traditional recipe
8.95

Eton Mess

Meringue, strawberries & vanilla diplomat
8.95

Chocolate Delice (V)

Blackberry sorbet
8.95

Baileys Crème Brûlée (V)

8.95

Baked Cheesecake (V)

Vanilla ice cream

8.95

Ice Cream (V) & Sorbet (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 fish and seafood dishes may contain small pieces of fishbones and shells.

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